

COCKTAIL HOUR APPETIZER SELECTION MENU

DISPLAYED APPETIZERS

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

MINI CHEESEBURGERS

House-made 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 pita bread

BUFFALO CHICKEN DIP

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

PETITE CAPRESE

Fresh buffalo mozzarella, tomato and basil drizzled in aged balsamic vinegar glaze served in a ceramic spoon

BAMBOO SKEWER CHICKEN SATAY

Marinated chicken on a bamboo skewer served in a shot glass with your choice of Thai peanut or Asian dipping sauce

MINI BEEF WELLINGTONS

Perfectly portioned bite size beef wrapped in a flaky puff pastry

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 fresh seasonal vegetables served with choice of ranch 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 served with hearty tomato basil soup

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

Beautifully displayed parmesan crusted ciabatta bread served with basil marinated tomatoes

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

CHICKEN & WAFFLES

Bite sized breaded chicken and belgian waffle drizzled in maple syrup

CHEESE BALL

Combination of our house-made cheese blend, including cream cheese and cheddar cheese, paprika, garlic and chives rolled in our bacon crumble

RAVIOLI SPOONS

Our specialty cheese-filled ravioli served on a bed of house-made marinara sauce in an individualized ceramic spoon

 - CAN ALSO BE SERVED TABLESIDE  - CAN ALSO BE PASSED

 - VEGETARIAN  - VEGAN  - GLUTEN FREE

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COCKTAIL HOUR APPETIZER SELECTION MENU CONT'D

PASSED APPETIZERS

NAKED BLT CHEESEBURGER

100% ground beef petite patty skewered with cheese, bacon, lettuce and tomato

MEAT & POTATO SKEWER 🍷

Tender, juicy marinated steak skewered with a seasoned baby potato and roasted garlic clove

SMOKED SALMON PINWHEEL

with dill cream cheese on a sea salt flatbread

People's choice award winner at "Taste of New Albany"

SEAFOOD CEVICHE

with scallops, shrimp, tuna and salmon marinated in extra virgin olive oil, lime juice and Italian parsley

SHRIMP AND GRITS

Seasoned Shrimp on warm cheddar grits served in individual ramekins

TUNA POKE

Raw tuna salad with soy sauce, scallions, cucumber and sesame seeds on a sea salt flatbread

FISH TACOS

Tender seasoned cod, pico de gallo and lettuce in a crisp tortilla shell with spicy bistro sauce

LAMB SATAY

Featuring Ohio grown tomatoes with cous cous in a saffron broth served in a shot glass

POLENTA CAKE

with shallot and garlic chevre porcini mushroom duxcell

DUCK CONFIT

BBQ duck seasoned with herbs, slow cooked, topped with a jicama radish slaw served on a corn cake

ASIAN NOODLES 🌱

Individual ceramic spoons with delicate noodles topped with ginger, carrot and Asian balsamic caviar

TORTILLA CHIPS

with homemade guacamole and shrimp

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