



WHITEWATER
CATERING

BREAKFASTS

10 person minimum

All breakfasts include Coffee, Hot Tea, and Water

SWEET | 10

Seasonal Fruit Platter with Berries

Yogurt & Granola

Assorted Danishes and Muffins

SAVORY | 12

Breakfast Burritos – Scrambled Eggs, Grilled Peppers & Onions, Cheddar Cheese

Add Bacon | +2.5

Seasonal Fruit Cup

HEARTY | 14

Seasonal Fruit Platter with Berries

Scrambled Eggs

Buttermilk Biscuits

Choice of Side:

Cheddar Cheese and Gouda Grits **or** Homestyle Potatoes with Peppers & Onions

Choice of Protein:

Applewood Smoked Bacon **or** Turkey Bacon **or** Sausage Patty

*A 22% service charge and applicable taxes will be added to all catering orders.
All catered options include two-hour food & beverage service.*

GRAB-N-GO SNACKS

10 person minimum

TRAIL MIXER | 8

Bottled Water, Pretzels, House Made Trail Mix

POWER | 10

Powerade, Granola Bars, Pretzels, Potato Chips

SWEET & SALTY | 10

Bottled Water, Granola Bars, Cookies, Pretzels

BUFFET SNACKS

10 person minimum

HEALTHY | 8

Yogurt, Granola, Dried Cranberries, Raisins

EXTRAS

Apples | 1

Fresh Fruit Cup | 3

Fresh Veggie Cup | 3

Pesto Pasta Salad | 4

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BOXED LUNCHES

10 person minimum

Served with Bottled Water, Kettle Chips, Cookie, Condiments

YOUTH | 13

Choose One:

Ham Sandwich

Swiss Cheese, Brioche Bread

Turkey Sandwich

Cheddar Cheese, Brioche Bread

Chicken Caesar Wrap

Romaine Lettuce, Caesar Dressing, Parmesan
Cheese, Flour Tortilla

Veggie Wrap

Hummus, Spring Mix, Bell Peppers, Cucumbers,
Carrots, Spinach Tortilla

PB&J Sandwich

Peanut Butter* and Grape Jelly on Brioche Bread

*Sunflower Butter available

EXECUTIVE | 16

Choose One:

Ham Sandwich

Swiss Cheese, Lettuce, Tomato, Brioche Bread

Turkey Sandwich

Cheddar Cheese, Lettuce, Tomato, Brioche Bread

Chicken Caesar Wrap

Romaine Lettuce, Caesar Dressing, Parmesan
Cheese, Flour Tortilla

Veggie Wrap

Hummus, Spring Mix, Bell Peppers, Cucumbers,
Carrots, Spinach Tortilla

EXTRAS

Apple | 1

Fresh Fruit Cup | 3

Fresh Veggie Cup | 3

Pesto Pasta Salad | 4

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DELUXE LUNCHES | 18

10 person minimum

Served with Sweet Tea, Water, House Potato Chips

SALADS | Choose One:

Garden Salad

Cucumbers, Tomatoes, Carrots, Red Onion served with Balsamic Vinaigrette & Ranch on the side

Pesto Pasta Salad

Loaded Potato Salad

ENTRÉES

Ham Sandwich

Swiss Cheese, Lettuce, Tomato, Brioche Bread

Turkey Sandwich

Cheddar Cheese, Lettuce, Tomato, Brioche Bread

Chicken Caesar Wrap

Romaine Lettuce, Caesar Dressing, Parmesan Cheese, Flour Tortilla

Veggie Wrap

Hummus, Spring Mix, Bell Peppers, Cucumbers, Carrots, Spinach Tortilla

EXTRAS

Apple | **1**

Fresh Fruit Cup | **3**

Fresh Veggie Cup | **3**

Pesto Pasta Salad | **4**

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STARTERS

10 serving minimum

SERVED HOT

Falafel | 4

Served with Tzatziki

Spanakopita Bites | 6

Spinach, Dill, Feta in Crispy Phyllo Cups

Braised Pork Belly Steam Buns | 8

Soy Gochujang Glaze, Radish Slaw, Cucumber

Beef en Croute | 10

Beef, Mushrooms, and Shallots wrapped in Puff Pastry

Buffalo Chicken Dip | 6

Smoked Chicken, Franks Red Hot, Ranch, Celery, Crostini's

Smoke Chicken Wings | 6

Buffalo, Hot Honey, or Carolina Dry Rub, Ranch, Blue Cheese

Pimento Stuffed Mushrooms | 5

BBQ Pork Sliders | 6

SERVED COLD

Bruschetta | 4

Fig Jam, Prosciutto, Goat Cheese, Arugula

Shrimp Cocktail | 6

Shrimp, Cocktail Sauce, Lemon

Baked Brie Bites | 6

Melted Brie, Strawberry Jam, Almonds

Caprese Skewers | 6

Tomato, Mozzarella, Basil with Balsamic Glaze

Roast Beef Sliders | 6

Thinly Sliced Roast Beef, Mixed Greens, Rosemary Horseradish Sauce, Potato Bun

Cornread Spoon | 5

Crunchy Cornbread Bites with Bacon Jalapeno Jam and Bacon

Chips and Dips | 8

Tapenade, Whipped Feta, and Pimento Cheese Served with Pita Chips, Crostini, and Vegetables

Fruit Platter | 55

Seasonal Fruits | serves 10-15 ppl

Vegetable Platter | 50

Seasonal Vegetables with Ranch | serves 10-15 ppl

Hummus Platter | 60

Roasted Garlic Hummus, Beet Hummus, Spinach Hummus, Pita Chips, Vegetables | serves 10-15 ppl

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BUFFETS

10 person minimum

MEAT & THREE | 31

Served with Sweet Tea, Water, Dinner Rolls

SALADS | Choose One:

Garden Salad

Cucumbers, Tomatoes, Carrots, Red Onion served with Balsamic Vinaigrette, Ranch

Caesar Salad

Romaine Lettuce, Parmesan Cheese, Garlic Parmesan Croutons, Caesar Dressing

ENTRÉE | Choose Two:

Grilled Lemon Pepper Shrimp Skewer

Beef Tenderloin Medallions* | +4

Salmon Fillet

Grilled Chicken Breast

SIDES | Choose Three:

House Potato Chips

Brussel Sprouts

Broccoli

Mac & Cheese

Mashed Potatoes

Seasonal Vegetables

EXTRAS

Grilled Lemon Pepper Shrimp Skewer | 6

Beef Tenderloin Medallions* | 10

Salmon Fillets | 6

Grilled Chicken Breast | 6

ITALIAN | 28

Served with Sweet Tea, Water, Italian Breadsticks

SALADS | Choose One:

Garden Salad

Cucumbers, Tomatoes, Carrots, Red Onion served with Balsamic Vinaigrette, Ranch

Caesar Salad

Romaine Lettuce, Parmesan Cheese, Garlic Parmesan Croutons, Caesar Dressing

ENTRÉE | Choose Two:

Chicken Pesto Lasagna

Chicken, Pesto, Roasted Tomatoes, Spinach, Mozzarella, Provolone, Parmesan, Romano

Spaghetti Bolognese

Tomato Beef Sauce, Pork Belly, Cream, Parmesan, Basil Oil

Orzo

Creamy Feta Sauce, Roasted Mushrooms, Broccoli, Spicy Italian Chicken Sausage, Roasted Tomato Oil

Three Cheese Ravioli

Lemon Cream Sauce, Peas, Bacon, Parmesan

SIDES | Choose One:

Ratatouille

Broccoli

Seasonal Vegetables

** Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*

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BUFFETS

10 person minimum

SMOKEHOUSE | 28

Served with Sweet Tea & Water

SALADS | Choose One:

Garden Salad

Cucumbers, Tomatoes, Carrots,
Red Onion served with Balsamic
Vinaigrette, Ranch

Chopped Salad

Romaine Lettuce, Red Onion,
Scallions, Cheddar Cheese, Corn,
Tomatoes served with BBQ Ranch

ENTRÉE | Choose Two:

*Served with Carolina BBQ Sauce,
Coleslaw, Buns*

Pulled Pork

Quartered Smoked Chicken

Beef Belly | +4

SIDES | Choose Two:

House Potato Chips

Loaded Potato Salad

Steamed Broccoli

Mac & Cheese

Corn on the Cob

Jalapeno Cornbread

EXTRAS

Beef Belly | 8

SOUTHWESTERN | 27

Served with Sweet Tea & Water

ENTRÉE:

Sliced Adobo Chicken Breast
Chili, Lime, Garlic Marinated
Chicken

Smoked Pork Tamales

Roasted Corn, Cotija Cheese, Salsa
Verde, Avocado Drizzle, Cilantro

SIDES:

Shredded Lettuce

Corn Pico de Gallo

Cotija Cheese

Sour Cream

Flour Tortillas

Spanish Rice

Seasoned Black Beans

Street Corn

THE COOKOUT | 26

Served with Sweet Tea & Water

SALADS | Choose One:

Garden Salad

Cucumbers, Tomatoes, Carrots,
Red Onion served with Balsamic
Vinaigrette, Ranch

Caesar Salad

Romaine Lettuce, Parmesan
Cheese, Garlic Parmesan Croutons,
Caesar Dressing

ENTRÉE | Choose Two:

*Served with Brioche Buns, Peppers, Onions,
Sauerkraut, BBQ Sauce, Coleslaw*

Beef Belly

Bratwurst

Ribs | +4

SIDES | Choose Two:

House Potato Chips

Loaded Potato Salad

Steamed Broccoli

Mac & Cheese

EXTRAS

Ribs | 8

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SWEETS & TREATS

DESSERTS

10 person minimum

Ghirardelli Brownies | 4

Assorted Cookies | 3

Lemon Berry Tiramisu | 5
Lady Fingers, Lemon Curd, Berry Pastry Cream, Fresh Berries

Mango Bars | 5
Short Bread Crust, Creamy Mango, Shredded Coconut, Chili Powder

Double Down Dessert Platter | 7
Choice of Two Desserts

Triple Track Dessert Platter | 10
Choice of Three Desserts

100 FT Hawk Jump Dessert Platter | 12
All Desserts

BEVERAGES

ALCOHOLIC BEVERAGES

Beer and Wine Service Only

Open consumption bar available. Hourly private bartender fee ranges from \$50 to \$125 based on group size.

Beer

Domestic Beer (12oz-25oz)

Craft Beer (16oz)

Wine

White Wine (6oz)

Red Wine (6oz)

NON-ALCOHOLIC BEVERAGES

Coffee | 3

Freshly Brewed

Tea | 2.5

Freshly Brewed Sweetened

Bottled Beverages | 2.75

Dasani

Bottled Beverages | 3

Coca-Cola, Diet Coke, Sprite, Powerade

Whitewater strictly enforces North Carolina beverage laws. Underage drinking and/or consumption of alcohol not purchased by Whitewater will result in immediate termination. Whitewater also reserves the right to refuse service to visibly intoxicated or impaired guests

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