



WHITEWATER
CATERING

BREAKFASTS

10 person minimum

All breakfasts include Coffee, Hot Tea, and Water

SWEET | 14

French Toast Casserole with Maple Syrup - VG

Seasonal Fruit Platter with Berries - GF,V,VG

Greek Yogurt with Honey & Granola - V

SAVORY | 16

Mini Quiches or Egg Bites (GF):

Bacon & Cheddar

Tomato, Feta & Spinach - V

Cheddar Cheese Grits (GF,V) or Homestyle Potatoes with Peppers and Onions (V,VG) or Seasonal Fruit Bowl (GF,V,VG)

HEARTY | 18

Seasonal Fruit platter with berries - GF,V,VG

Scrambled Eggs - GF,V

Buttermilk Biscuits with Sausage Gravy

Cheddar Cheese Grits (GF,V) or Homestyle Potatoes with Peppers and Onions (V,VG)

Applewood Smoked Bacon (GF) or Turkey Bacon (GF) or Sausage Patty (GF)

GF - Gluten Free
V- Vegetarian
VEG - Vegan

*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 | 9

Bottled Water, Pretzels (V,VG), House Trail Mix (GF,V,VG)

POWER | 11

Powerade, Granola Bars (V), Pretzels (V,VG), Potato Chips (V,VG)

SWEET & SALTY | 11

Bottled Water, Granola Bars (V), Chocolate Chip Cookies (V,VG), Pretzels (V,VG)

BUFFET SNACKS

10 person minimum

HEALTHY | 9

Greek Yogurt with Honey (V), Granola (V), Dried Cranberries (GF,V,VG), Raisins (GF,V,VG)

EXTRAS

Apple | 1 - GF,V,VG

Fresh Fruit Cup | 4 - GF,V,VG

Cucumber Salad | 4 - GF,V

Pesto Pasta Salad | 4 - V

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BOXED LUNCHES

10 person minimum

Served with Bottled Water, Kettle Chips, Chocolate Chip Cookie, Condiments

YOUTH | 15

Choose One:

Ham Sandwich

Swiss Cheese, Brioche Bun

Turkey Sandwich

Cheddar Cheese, Brioche Bun

Chicken Caesar Wrap

Romaine Lettuce, Caesar Dressing,
Parmesan Cheese, Flour Tortilla

Veggie Wrap - V,VG

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

PB&J Sandwich - V,VG

Peanut Butter, Grape Jelly, Brioche Bun
Sunflower Butter available

EXECUTIVE | 18

Choose One:

Ham Sandwich

Swiss Cheese, Lettuce, Tomato, Brioche Bun

Turkey Sandwich

Cheddar Cheese, Lettuce, Tomato, Brioche Bun

Chicken Caesar Wrap

Romaine Lettuce, Caesar Dressing,
Parmesan Cheese, Flour Tortilla

Veggie Wrap - V,VG

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

EXTRAS

Apple | 1 - GF,V,VG

Fresh Fruit Cup | 4 - GF,V,VG

Cucumber Salad | 4 - GF,V

Pesto Pasta Salad | 4 - V

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DELUXE LUNCHES | 19

10 person minimum

Served with Sweet Tea, Water, Kettle Chips

SALADS | Choose One:

Garden Salad - GF,V

Cucumbers, Tomatoes, Carrots, Red Onion
served with Balsamic Vinaigrette (V)
& Ranch (GF,V) on the side

Pesto Pasta Salad - V

Cucumber Salad - V

Fruit Bowl - GF,V,VG

ENTRÉES

Ham Sandwich

Ham Sandwich, Swiss Cheese, Lettuce,
Tomato, Brioche Bun

Turkey Sandwich

Turkey Sandwich, Cheddar Cheese, Lettuce,
Tomato, Brioche Bun

Chicken Caesar Wrap

Romaine Lettuce, Caesar Dressing,
Parmesan Cheese, Flour Tortilla

Veggie Wrap - V,VG

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

EXTRAS

Apple | 1 - GF,V,VG

Fresh Fruit Cup | 4 - GF,V,VG

Cucumber Salad | 4 - GF,V

Pesto Pasta Salad | 4 - V

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V - Vegetarian
VEG - Vegan

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STARTERS

10 serving minimum

SERVED HOT

Korean BBQ Meatballs | 6

Sesame Seeds, Scallions

BBQ Pork Sliders | 6

Smoked Pulled Pork on a Potato Slider
with Carolina Gold BBQ

Tofu Bites | 6 - V, VG

Crispy Tofu, Sweet Chili Sauce,
Sesame Seeds, Scallions

Falafel | 4 - V

Served with Tzatziki

Pimento Stuffed Mushrooms | 5 - V

Creamy Pimento Cheese Stuffed Baked Mushrooms

Spanakopita Cup | 6 - V

Spinach, Dill, and Feta in Crispy Phyllo Cups

Smoked Chicken Wings | 6 - GF

Choice of: Buffalo, Hot Honey, or Carolina Dry Rub,
Served with Ranch and Blue Cheese

SERVED COLD

Charcuterie Board | 8

Salami, Prosciutto, Manchego, Herbed Goat Cheese,
Fresh Fruit, Accoutrements, Crostinis

Fruit Platter | 6 - GF, V, VG

Seasonal Fruits

Vegetable Platter | 6 - GF, V, VG

Seasonal Vegetables with Ranch

Hummus Platter | 5, 7, 9 - V, VG

Choice One/two/three
Roasted Garlic Hummus, Beet Hummus
or Spinach Hummus
Served with Pita Chips and Vegetables

Dips and Chips | 5, 7, 9 - V

Choice of One, two, or three
Tapenade, Whipped Feta, or Pimento Cheese
Served with Pita Chips, Crostinis, and Vegetables

Bruschetta | 5

Fig Jam, Prosciutto, Goat Cheese, Arugula

Shrimp Cocktail | 6 - GF

Shrimp, Cocktail Sauce, Lemon

Smoked Salmon Crostini | 6

Whipped Caper Cream Cheese, Chives,
Smoked Salmon, Everything Seasoning

Caprese Skewers | 6 - GF, V

Tomato, Mozzarella, Basil with Balsamic Glaze

Italian Sandwich | 6

Potato Slider, Salami, Pepperoni, Ham, Swiss, Shredded
Lettuce, Pepper Relish, Green Goddess

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VEG - Vegan

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BUFFETS

10 person minimum

MEAT & THREE | 35

Served with Sweet Tea, Water, Dinner Rolls

SALADS | Choose One:

Garden Salad - GF,V,VG

Romaine Lettuce, Cucumbers,
Tomatoes, Carrots, Red Onion

Served with Balsamic Vinaigrette (GF,V,VG), Ranch (GF,V)

Caesar Salad - GF,V,VG

Romaine Lettuce, Parmesan Cheese,
Croutons, Caesar Dressing (GF)

ENTRÉE | Choose Two:

Grilled Chimichurri Shrimp Skewer - GF

Grilled Salmon Fillet - GF

Grilled Chicken Breast - GF

Grilled Beef Tenderloin Medallions | +5 - GF

Grilled Veggie Skewers | add +7 - GF,V,VG

SIDES | Choose Three:

House Potato Chips - V,VG

Brussel Sprouts - GF,V,VG

Broccoli - GF,V,VG

Mac and Cheese - V

Potato Gratin - GF,V

Mashed Potatoes - V,VG

Seasonal Vegetables - GF,V,VG

Corn on the Cob - GF,V,VG

Jalapeno Cornbread - V

ITALIAN | 32

Served with Sweet Tea, Water, Dinner Rolls

SALADS | Choose One:

Garden Salad - GF,V,VG

Cucumbers, Tomatoes, Carrots, Red Onion
Served with Balsamic Vinaigrette (GF,V,VG), Ranch (GF,V)

Caesar Salad - GF,V,VG

Romaine Lettuce, Parmesan Cheese,
Croutons, Caesar Dressing (GF)

ENTRÉE | Choose Two:

Chicken Pesto Lasagna

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

Bolognese Pappardelle

Tomato Meat Sauce, Sausage, Cream, Parmesan, Basil

Penne - V option

Creamy Feta Sauce, Roasted Mushrooms, Broccoli,
Pancetta, Lemon Parmesan Crumb

Tortellini - V option

Lemon Cream Sauce, Peas, Bacon, Parmesan

SIDES | Choose One:

Broccoli - GF,V,VG

Brussel Sprouts - GF,V,VG

Seasonal Vegetables - GF,V,VG

Cucumber Salad - GF,V

Potato Gratin - GF,V

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

GF - Gluten Free
V - Vegetarian
VEG - Vegan

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BUFFETS

10 person minimum

SMOKEHOUSE | 31

Served with Sweet Tea & Water

SALADS | Choose One:

Garden Salad - GF,V,VG

Cucumbers, Tomatoes, Carrots, Red Onion
Served with Balsamic Vinaigrette (GF,V,VG),
Ranch (GF,V)

Cobb Salad - GF

Romaine, Hard Boiled Egg, Cheddar Cheese,
Bacon, Diced Ham, Tomato, Cucumber
Served with Balsamic (GF,V,VG) and Ranch (GF,V)

ENTRÉE | Choose Two:

Served with Carolina BBQ Sauce (GF),
Red Cabbage Slaw (V), Buns

Pulled Pork - GF

Quartered Smoked Chicken - GF

Brisket | sub +4 | add +8 | 20 ppl min - GF
Smoked Italian Sausage | sub +3 | add +7 - GF

SIDES | Choose Two:

House Potato Chips - V,VG

Cucumber Salad - GF, V

Potato Gratin - GF, V

Brussel Sprouts - GF,V,VG

Broccoli - GF,V,VG

Seasonal Vegetables - GF,V,VG

Mac and Cheese - V

Corn on the Cob - GF,V,VG

Jalapeno Cornbread - V

SOUTHWESTERN | 31

Served with Sweet Tea & Water

ENTRÉE:

Sliced Adobo Chicken Breast - GF

Chipotle, Lime, and Garlic
Marinated Chicken

Roasted Corn Tamales - GF,V,VG

Corn, Mushroom, Poblano Filling,
Served with Salsa Verde

SIDES:

Shredded Lettuce - GF,V,VG

House Pico De Gallo - GF,V,VG

Queso Fresco - GF, V

Sour Cream - GF, V

Flour Tortillas - V, VG

Cilantro Lime Rice - GF,V,VG

Seasoned Black Beans - GF,V,VG

Guacamole - GF,V,VG

Pickled Red Onions - GF,V,VG

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BUFFETS

10 person minimum

ASIAN | 32

Served with Sweet Tea & Water

SALADS | Choose One:

Garden Salad - GF,V,VG

Romaine, Cucumbers, Tomatoes,
Carrots, Red Onion

Served with Carrot Ginger Dressing (GF,V,VG)
and Ranch (GF,V)

Chopped Salad - GF,V,VG

Chopped Romaine, Shredded Red
Cabbage, Shredded Carrots, Chopped
Green Onion, Edamame,
Julienne Red Peppers

Served with Toasted Sesame
Vinaigrette (GF,V) and Ranch (GF,V)

ENTRÉE | Choose Two:

Mushroom Chicken - GF

Teriyaki Glazed Salmon - GF

Beef and Broccoli

Vegetable Coconut Curry | add +5 - GF,V,VG

Crispy Tofu - V,VG

SIDES | Choose Two:

Steamed Rice - GF,V,VG

Stir-Fried Noodles - V

Bok Choy - GF,V,VG

Broccoli - GF,V,VG

Seasonal Veg - GF,V,VG

MEDITERRANEAN | 32

Served with Sweet Tea & Water

SALADS | Choose One:

Garden Salad

Cucumbers, Tomatoes,
Carrots, Red Onion

Served with Balsamic Vinaigrette (GF,V,VG)
Dressing and Ranch (GF,V)

Mediterranean Salad - GF,V,VG

Chopped Romaine, Tomatoes, Cucumbers,
Red Onion, Bell Peppers,
Kalamata Olives, Feta

Served With Red Wine Vinaigrette (GF,V) and
Ranch (GF,V)

ENTRÉE | Choose Two:

*Served with Tzatziki, Pickled Onions, Tomatoes,
Cucumbers, and Pita*

Falafel

Grilled Veggies Skewers - GF,V,VG

Chicken Shawarma - GF

Pork Souvlaki - GF

Lamb Kofta | sub +3 | add +7

SIDES | Choose Two:

Steamed Broccoli - GF,V,VG

Seasonal Veg - GF,V,VG

Cucumber Salad - GF,V

Steamed Rice - GF,V

Tabbouleh - V,VG

Orzo Salad - V

GF - Gluten Free

V- Vegetarian

VEG - Vegan

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SWEETS & TREATS

DESSERTS

10 person minimum

Ghirardelli Brownies | 4 - v

Assorted Cookies | 3 - v

Key Lime Cheesecake Cups | 6 - v

Lemon Butteries | 6 - v

Lemon Cakes with Cream Cheese Lemon Custard

Orange and Olive Oil Cake | 6 - GF,V,VG
Made with Turbinado Sugar

Double Down Dessert Platter | 8
Choice of 2 desserts

Triple Track Dessert Platter | 10
Choice of 3 desserts

100 FT Hawk Jump Dessert Platter | 12
Choice of 4 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

Freshly Brewed Sweetened

Bottled Beverages | 3

Dasani

Bottled Beverages | 3

Coca-Cola, Diet Coke, Sprite, Powerade

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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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