





WHITEWATER
CATERING



BREAKFASTS



10 person minimum

All breakfasts include Coffee, Hot Tea, and Water

SWEET | 14

French Toast Casserole with Maple Syrup  

Seasonal Fruit Platter with Berries  


Greek Yogurt with Honey & Granola  

SAVORY | 16

Roasted Root Vegetable Strata  


Roasted Squash, Zucchini, Potatoes, Tomatoes, Herb Seasoned Eggs, Cheddar

Zucchini and Parmesan Bread Pudding with Berry Compote 

Choose One | Cheddar Cheese Grits   or Loaded Hashbrowns  or Seasonal Fruit Bowl  

HEARTY | 18

Seasonal Fruit Platter with Berries  

Scrambled Eggs   *(Vegan Scrambled Egg Substitution Available)*

Buttermilk Biscuits with Sausage Gravy

Choose One | Cheddar Cheese Grits   or Loaded Hashbrowns 

Choose One | Applewood Smoked Bacon  or Turkey Bacon  or Sausage  *(Vegan Sausage Substitution Available)*

 Vegetarian  Vegan  Gluten-Free  Contains Nuts




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 , Trail Mix  

POWER | 11

Powerade, Granola Bars , Pretzels , Potato Chips  

SWEET & SALTY | 11

Bottled Water, Granola Bars , Cookies , Pretzels 

BUFFET SNACKS

10 person minimum



HEALTHY | 9

Greek Yogurt with Honey  , Granola , Dried Cranberries  , Raisins  

SAVORY | 10


Crackers , Pimento Chese  , Grapes  , Giardiniera  

EXTRAS

Apple | 2  

Fresh Fruit Cup | 4  

Quinoa Salad | 5  

Orzo Pasta Salad | 5 

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BOXED LUNCHES

10 person minimum

Served with Bottled Water, Chips  , Cookie , Condiments
(Gluten Free Bread, Wraps, and Cookies Available)

YOUTH | 15.50

Choose One:

Ham Sandwich

Ham, Swiss Cheese, Brioche Bread

Turkey Sandwich

Turkey, Cheddar Cheese, Brioche Bread

Chicken Caesar Wrap

*Grilled Chicken, Romaine Lettuce, Caesar Dressing,
Parmesan Cheese, Flour Tortilla*

Veggie Wrap

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

PB&J Sandwich

Peanut Butter, Grape Jelly, Brioche Bread

**Sunflower Butter available*

EXECUTIVE | 18.50

Choose One:

Ham Sandwich

*Ham, Swiss Cheese, Lettuce,
Tomato, Brioche Bread*

Turkey Sandwich

*Turkey, Cheddar Cheese, Lettuce,
Tomato, Brioche Bread*



Chicken Caesar Wrap

*Grilled Chicken, Romaine Lettuce, Caesar Dressing,
Parmesan Cheese, Flour Tortilla*



Veggie Wrap


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

EXTRAS

Apple | 2  

Fresh Fruit Cup | 4  

Quinoa Salad | 5  



Orzo Pasta Salad | 5 

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DELUXE LUNCHES | 19.50

10 person minimum

Served with Sweet Tea, Water, Chips  
(Gluten Free Bread and Wraps Available)

SALADS | Choose One:

Garden Salad

Romaine Lettuce, Cucumber, Tomatoes,
Carrots, Red Onion, served with
Balsamic Vinaigrette  , Ranch  

Orzo Pasta Salad

Quinoa Salad

Fruit Bowl

EXTRAS

Apple | 2

Fresh Fruit Cup | 4

Quinoa Salad | 5

Orzo Pasta Salad | 5

ENTRÉES

Ham Sandwich

Ham, Swiss Cheese, Lettuce,
Tomato, Brioche Bread

Turkey Sandwich

Turkey, Cheddar Cheese, Lettuce,
Tomato, Brioche Bread

Chicken Caesar Wrap

Grilled Chicken, Romaine Lettuce,
Caesar Dressing, Parmesan Cheese, Flour Tortilla

Veggie Wrap

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

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STARTERS

10 serving minimum

SERVED HOT

Vegetable Pakora 🌿🌿 | 5

Fried Vegetable Fritters with a Creamy Cilantro Chutney Sauce

Smoked Chicken Wings | 6

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

Pimento Stuffed Mushrooms 🌿 | 6

Baked Mushrooms stuffed with Creamy Pimento Cheese

Falafel 🌿 | 5

Fried Herbed Chickpeas, served with Tzatziki

BBQ Pork Sliders | 6

Smoked Pulled Pork, Carolina Gold BBQ, Slider Bun

Spanakopita Cup 🌿 | 6

Spinach, Dill, and Feta in Crispy Phyllo Cups

Egg Rolls | 7

Pork and Vegetable, served with Thai Chili Sauce

SERVED COLD

Fruit Platter 🌿🌿 | 6

Seasonal Fruits

Vegetable Platter 🌿🌿 | 6

Seasonal Vegetables with Ranch

Hummus Platter 🌿 | 6, 8, 9

Choice of one, two, or three Roasted Garlic Hummus, Beet Hummus or Red Pepper Hummus, served with Pita and Vegetables

Dips and Chips 🌿 | 6, 8, 9

Choice of one, two, or three Tapenade, Whipped Feta, or Pimento Cheese, served with Pita Chips, Crostini, and Vegetables

Caprese Bruschetta 🌿 | 6

Tomatoes, Mozzarella, Basil, Balsamic Glaze, Crostini

Pea Pesto Crostini 🌿🌿 | 7

Pea Pesto, Sweet Baby Peas, Ricotta, Tomato

Ceviche Cups | 8

Shrimp, Lime, Cucumbers, Tomato, Ginger, served in a Toston Cup

Prosciutto and Melon Skewers 🌿 | 8

Honeydew, Cantaloupe, Blueberry, Cilliegine Mozzarella, Mint, Balsamic Glaze

Shrimp Rolls | 8

Creamy Lemon Tarragon Shrimp, Potato Roll, Chives

Charcuterie Board | 9

Rotating Meats and Cheese, Fresh Fruit, Accoutrements, Crostinis

🌿 Vegetarian 🌿 Vegan 🌿 Gluten-Free 🌿 Contains Nuts

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All catered options include two-hour food & beverage service.

BUFFETS




10 person minimum

MEAT & THREE | 38

Served with Sweet Tea, Water, Dinner Rolls

SALADS | Choose One:


Garden Salad

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

Caesar Salad

Romaine Lettuce, Parmesan Cheese,
Croutons, Caesar Dressing

ENTRÉE | Choose Two:

Grilled Chimichurri Shrimp Skewer 

Grilled Salmon Fillet 

Grilled Chicken Breast 

Grilled Veggie Skewers  

*Grilled Beef Tenderloin Medallions  | +8

SIDES | Choose Three:

Brussel Sprouts  



Broccoli  

Mac and Cheese 

Potato Gratin  

Mashed Potatoes  

Seasonal Vegetables  

Corn on the Cob  




Cornbread 

ITALIAN | 34

Served with Sweet Tea, Water, Dinner Rolls, Garlic Butter Spread

SALADS | Choose One:

Insalata Mista

Spring Mix, Parmesan, Kalamata Olives, Cucumbers,
Tomatoes, Carrots, Red Onions, served with
Red Wine Vinaigrette , Ranch  

Caesar Salad



Romaine Lettuce, Parmesan Cheese,
Croutons, Caesar Dressing

ENTRÉE | Choose Two:

Lasagna

Layers of Noodles, Bolognese, Ricotta, Mozzarella, Parsley

Mushroom Cream Pappardelle

Pappardelle, Mushroom Cream Sauce,
Broccoli, Lemon Parmesan Crumb
add Grilled Chicken  +6 | add Shrimp  +6

Baked Penne alla Norma

Penne, Sausage, Peppers, Eggplant,
Tomatoes, Parmesan, Mozzarella, Herbs

Ravioli

Three Cheese Ravioli, Roasted Butternut Squash,
Sage Brown Butter, Parmesan

SIDES | Choose One:

Broccoli  

Brussel Sprouts  

Seasonal Vegetables  

Quinoa Salad  

Potato Gratin  

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*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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All catered options include two-hour food & beverage service.

BUFFETS

10 person minimum

SMOKEHOUSE | 32




Served with Sweet Tea & Water

SALADS | Choose One:




Garden Salad

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

Smokehouse Salad

Arugula, White Cheddar, Apples, Walnuts,
Dried Cranberries, served with Honey Mustard
Vinaigrette ,  and Ranch 


ENTRÉE | Choose Two:

Served with Carolina BBQ Sauce ,
Coleslaw ,  and Brioche Buns

Pulled Pork

Quartered Smoked Chicken

Smoked Sausage  | sub +3 | add +7

Brisket  | sub +4 | add +8 | 20 ppl min

SIDES | Choose Two:



Potato Chips 

Brussel Sprouts  

Broccoli  

Seasonal Vegetables  

Mac and Cheese 

Corn on the Cob  

SOUTHWESTERN | 32

Served with Sweet Tea & Water

ENTRÉE

Sliced Adobo Chicken Breast

Spicy Chipotle, Lime, and
Garlic Marinated Grilled Chicken

Enchiladas Suizas

Baked Flour Tortilla with Potatoes,
Caramelized Onions, Black Beans,
Bell Peppers, topped with Salsa Verde
and Queso Fresco

SIDES



Shredded Lettuce  

Pico De Gallo  


Queso Fresco  

Sour Cream 

Fried Plantains 

Cilantro Lime Rice  

Seasoned Black Beans  

Guacamole  

Pickled Red Onions  

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BUFFETS





10 person minimum

ASIAN | 32





Served with Sweet Tea & Water

SALADS | Choose One:

Garden Salad

Romaine Lettuce, Cucumbers, Tomatoes, Carrots, Red Onion, served with Carrot Ginger Dressing   and Ranch  

Chopped Salad

Chopped Romaine, Red Cabbage, Carrots, Green Onion, Edamame, Red Peppers, served with Toasted Sesame Vinaigrette   and Ranch  

ENTRÉE | Choose Two:

Butter Chicken

Garam Masala Chicken in a Creamy Sauce

Teriyaki Glazed Salmon

Hong Shau Braised Pork Belly


Sweet and Savory Soy Braised Pork Belly

Japanese Vegetable Curry

Potato, Carrot, Mushroom, and Onion Golden Curry

SIDES | Choose Two:

Steamed Rice

Curry Potato & Cauliflower Stir Fry  

Sumono Cucumber Salad

Sesame Roasted Broccoli





Seasonal Veg

MEDITERRANEAN | 32





Served with Sweet Tea & Water

SALADS | Choose One:

Garden Salad

Romaine Lettuce, Cucumbers, Tomatoes, Carrots, Red Onion, served with Balsamic Vinaigrette Dressing   and Ranch  

Mediterranean Salad

Chopped Romaine, Crumbled Feta, Bell Peppers, Kalamata Olives, Tomatoes, Cucumbers, Red Onion, served with Red Wine Vinaigrette   and Ranch  

ENTRÉE | Choose Two:

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

Fried Falafel

Grilled Veggie Skewers

Chicken Shawarma

Pork Souvlaki

Honey Harissa Glazed Salmon

SIDES | Choose Two:

Steamed Broccoli

Seasonal Veg

Steamed Rice

Harissa Spiced Potatoes

Orzo Salad

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SWEETS & TREATS

DESSERTS

10 person minimum

Strawberry Cheesecake Cups | 6

Strawberry Mousse, Strawberry Compote, Graham
Cracker Crumbs, Fresh Strawberries
Gluten Free Option Available

Assorted French Macarons | 6

Rotating Flavors

Lemon Blueberry Cake with Lemon Icing | 6

Brownies | 4

Assorted Cookies | 3

Double Down Dessert Platter | 8 *Choice of 2 desserts*

Triple Track Dessert Platter | 10 *Choice of 3 desserts*

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

Sweet Tea | 2

Freshly Brewed

Bottled Beverages | 3

Dasani

Bottled Beverages | 3

Coca-Cola, Diet Coke, Sprite, Powerade

 Vegetarian  Vegan  Gluten-Free  Contains Nuts

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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