



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 Cheese  , Grapes  , Giardiniera  

EXTRAS

Apple | 2  

Fresh Fruit Cup | 4  

Quinoa Salad | 5  

Orzo Pasta Salad | 5 

 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.

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 

 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.

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, Multigrain Bread

Turkey Sandwich

Turkey, Cheddar Cheese, Lettuce,
Tomato, Multigrain 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

 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.

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

A 22% service charge and applicable taxes will be added to all catering orders.

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:

Brussels 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 
Brussels Sprouts 
Seasonal Vegetables 
Quinoa Salad 
Potato Gratin 

 Vegetarian  Vegan  Gluten-Free  Contains Nuts

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

A 22% service charge and applicable taxes will be added to all catering orders.
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 , 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

Brussels 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

 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.

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 , Ranch 

Chopped Salad

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

Sunomono 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 , Ranch 

Mediterranean Salad

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

 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.

SWEETS & TREATS

DESSERTS

10 person minimum | Inquire for information about cakes

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

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