



**Waverly
Heights**

CATERING



Contact Information:

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OVERVIEW OF SERVICE



Waverly Heights' Dining Services department prides itself on delivering personalized service with an emphasis on using only the best locally sourced products that money can buy.

Our experienced staff work throughout your event to ensure that your guests are completely satisfied. Whether entertaining in your apartment, villa or reserving Waverly Heights' beautiful Manor House our catering services will ensure a memorable event.

Please page through our brochure which provides a full description of the department's services.

Bon Appetit!

LABOR CHARGES



Having the appropriate amount of staff for your event is a key ingredient to its success. Our Catering Manager is very experienced in recommending the type and number of staff needed for every occasion. Labor charges are an hourly charge that includes set up of the event, service during the event and clean up.

Available Options:

***Server
\$30 per hour***

***Bartender
\$30 per hour***



WINE & SPIRITS

Waverly Heights possesses a full liquor license and is pleased to be able to provide the alcohol service for your event. Alcohol charges are based per head per hour. Pricing does not include bartending labor which is listed under labor charges.

The options available to you are listed below.

WINE AND BEER SERVICE

Chardonnay and Merlot Wine Regular and Light Beer

FULL BAR SERVICE

Bourbon Whiskey, Scotch Whiskey, Canadian Whiskey, Vodka, Gin, Rum, Chardonnay and Merlot Wine, Regular and Light Beer

PARTY TRAYS

International Cheese and Cracker Tray

*Premium Cheeses with an International Flair
Served with Jam and Dijon Mustard*

Shrimp Cocktail

Large Shrimp Served with traditional; Cocktail Sauce

Mediterranean Tray

*Salami, Assorted Cheeses, Prosciutto, Capicola, Olives,
Baby Artichokes, Roasted Red Peppers, Stuffed Grape Leaves
and Hummus*

Tea Sandwiches Delight

(Choice of 3):

*Cucumber and Dill, Smoked Salmon and Cream Cheese Ham, Egg or
Chicken Salad*

Mini Wrap Trays

*Wraps sliced into bite-size pieces. Choose from: Roast Beef with Cheddar,
Ham with Swiss, Turkey with Pepper Jack and Roasted Vegetable with
Provolone.*

Mini Croissant Sandwich Tray

*Flaky petite croissants fill with tasty salads to create finger-sized
sandwiches Roasted Vegetable, Chicken Salad, Tuna Salad or
Egg Salad*

PARTY TRAYS

Deviled Eggs

24 Deviled egg halves Decoratively piped and garnished

Fresh Fruit Platter

Slices of Cantaloupe, Honeydew, Watermelon and Pineapple, are teamed with Red Seedless Grapes and Strawberries. A French Vanilla Yogurt Dip

Crudities Tray

Baby Carrots, Celery, Cauliflower, Broccoli, Red Peppers, and Zucchini Served with a Dill Dip and Hummus

Norwegian Smoked Salmon

Served with Traditional Accompaniments and Assorted Party Breads

Sliced Roasted Turkey Breast Platter

*Cranberry Chutney and Spicy Mustard
Served warm and ready-to-go or chilled*

Sliced Tenderloin of Beef

*Seared, Roasted Medium Rare and Sliced Thin Served with onions/
roasted red peppers with a Creamy Horseradish Sauce Served warm
and ready-to-go or chilled*

HORS D'OEUVRES

Standard Hors d'oeuvres

- ~ *Goat Cheese Stuff Dates wrapped with Prosciutto*
- ~ *Smoked Salmon Mousse on Pumpernickel*
- ~ *Belgian Endive— Topped with Sundried Hummus*
- ~ *Mozzarella, Tomato and Basil*
- ~ *Shrimp Salad in Phyllo Cups*
- ~ *Stuffed Mushrooms with Spinach*
- ~ *Chicken Liver Pate on Crostini*
- ~ *Franks in a Blanket*
- ~ *Assorted Flatbreads (Chef Selection)*
- ~ *Vegetable Spring Rolls*
- ~ *Assorted Mini Quiche*
- ~ *Spanakopita*

Premium Hors d' oeuvres

- ~ *Pecan Coated Chicken with Cranberry Coulis*
- ~ *Beef Tenderloin Crostini with Creamy Horseradish Sauce*
- ~ *Potato Pancakes Served with Sour Cream*
- ~ *Shrimp or Scallops Wrapped with Bacon*
- ~ *Stuffed Mushrooms with Crabmeat*
- ~ *Spicy Tuna in a Sesame Cone*
- ~ *Chicken Parm Bites*
- ~ *Brie and Raspberry Purses*
- ~ *Bacon wrapped Chicken Livers*
- ~ *Spinach and Artichoke Tartlet*
- ~ *Crab Rangoon*
- ~ *Mini Crab Cakes*
- ~ *Mini Lamb Chops*

LUNCH BUFFETS

Appetizers (Choice of 1)

- ~ *Waverly Signature Cream of Mushroom Soup*
- ~ *Classic Caesar Salad Served with Homemade Croutons and Waverly's Signature Caesar Dressing*
- ~ *Waverly Mixed Greens Salad (Choice of 1)*
Waverly's Signature Red Wine Vinaigrette
Port Wine
Gorgonzola Dressings

Entrees (Choice of 2)

- ~ *Waverly Chicken Salad Homemade chicken salad made with chicken breast*
- ~ *Grilled Chicken Caesar Salad*
Fresh Romaine tossed with grilled Chicken, crunchy croutons, red onions and fresh shaved Romano cheese Served with Waverly home-made Caesar Dressing.
- ~ *Chicken Parmesan Hand Breaded 4oz chicken breast topped with fresh mozzarella, served in classic marinara sauce*
- ~ *Freshly Made Quiche to include:*
Tomato and Asparagus Quiche
Broccoli and Cheese Quiche Lorraine
Leek and Goat Cheese Quiche
- ~ *Bake Ziti*
- ~ *Vegetarian Lasagna*
- ~ *Hot Roast Beef Au Jus Served with homemade horseradish and Mini Kaiser Rolls*

PLATED DINNERS

Appetizers (Choice of 1)

- ~ Cream of Mushroom Soup
- ~ Seafood Bisque
- ~ Seasonal Fresh Fruit Cup
- ~ Classic Caesar Salad Served with Homemade croutons and Waverly Signature Classic or Caesar Dressing
- ~ Bibb Lettuce Salad Topped with Mandarin Oranges, Walnuts and Blue Cheese and served with Creamy Garlic Vinaigrette
- ~ Warm Arugula, Pear and Blue Cheese Salad
- ~ Shrimp Cocktail
(additional)

Entrees (Choice of 2)

- ~ Chicken Oscar
Served with Lump Crabmeat, fresh Asparagus; Topped with Traditional Hollandaise Sauce.
- ~ Maryland Oven-Roasted Crab Cake
Served with Citrus Greensand Lemon Dill Sauce
- ~ Potato Crusted Atlantic Salmon, Served with a Citrus Bruere Blanc
- ~ Seared Duck Breast Finished with a Honey Ginger Glaze, Served with Pickled Red Onion Slaw
- ~ Grill Rib Veal Chop
Served with Natural Jus
- ~ New Zealand Lamb Chop Chimichurri
Pan-Seared and Finished with an Argentinean Minted Pesto Sauce
- ~ Broiled Filet Mignon Served with a Red Wine Demi-Glace
- ~ Manor House Surf and Turf Center Cut Filet Mignon with a Medley of Exotic Mushrooms Coupled with a 4oz Crab Cake or a 4oz Lobster Tail

ACCOMPANIMENTS

(Choice of 2)

- ~ *Oven Roasted New Potatoes with Rosemary Garlic*
- ~ *Mashed Potatoes*
- ~ *Baked/Sweet Potatoes*
- ~ *Potato Quiche*
- ~ *Wild Mushroom Risotto*
- ~ *Fresh Asparagus*
- ~ *Steamed Green Beans*
- ~ *Stir-Fry*
- ~ *Julienne Vegetables Medley*
- ~ *Spinach Soufflé*
- ~ *Sautéed Julienne Carrots*
- ~ *Waverly Tomato Aspici*

DESSERTS

Dessert (Choice of 1)

- ~ *Vanilla Ice Cream Topped with Chocolate Sauce or Grand Marnier Strawberries*
- ~ *Carrot Cake*
- ~ *Chocolate Layer Cake*
- ~ *Warm Apple Crisp*
- ~ *Chocolate Bomb*
- ~ *Chambord Crème Burlee*
- ~ *Fresh Fruit with a dollop of Sherbet*

Desserts To-Go

Assorted Dessert Tray

Mini petit fours, mini eclairs, and a seasonal variety of dessert bars

Medium serves 12-15

Coconut Layer Cake, Chocolate Layer Cake, Carrot Cake, Apple Pie

Pre-Ordered Cakes

8'	\$40
10'	\$50
1/4 Sheet.....	\$60
1/2 Sheet.....	\$95
Full Sheet	\$150



Waverly Heights



It is our pleasure to provide you with exceptional food, drinks, and service. We welcome the opportunity to make your event unforgettable and enjoyable for each of your invited guests.

Our team is looking forward to catering your next event.

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