



WHITEWATER
CATERING

BREAKFAST

All breakfasts include coffee, hot tea, water service.

BREAKFAST BUNDLES

10 person minimum

Healthy Continental | 10

Assorted muffins, Danish, seasonal fruit platter with berries, yogurt, granola

Hearty Breakfast | 13

Scrambled eggs, seasonal fruit platter with berries, buttermilk biscuits

Choice of 1 side:

Cajun style grits

Homestyle potatoes with peppers and onions

Choice of 1 protein:

Applewood smoked bacon

Turkey bacon

Sausage patty

Quick Breakfast | 12

Breakfast burritos: scrambled eggs, grilled peppers and onions, cheddar cheese, seasonal fruit cup
Add bacon | 2.5

BOXED LUNCHES

All boxed lunches are served with bottled water, kettle chips, chocolate chip cookie, and condiments.

YOUTH | 10

10 person minimum

CHOOSE ONE ENTRÉE:

Ham Sandwich

Cheddar cheese on sourdough bread

Turkey Sandwich

Cheddar cheese on sourdough bread

Chicken Caesar Wrap

Romaine lettuce, Caesar dressing, parmesan cheese, flour tortilla

Veggie Wrap

Hummus, cucumber, carrot, romaine lettuce, balsamic vinaigrette, flour tortilla

PB&J Sandwich

Peanut butter and grape jelly on sourdough bread
*Sunflower butter available

EXECUTIVE | 15

10 person minimum

CHOOSE ONE ENTRÉE:

Ham Sandwich

Cheddar cheese, lettuce, tomato, sourdough bread

Turkey Sandwich

Cheddar cheese, lettuce, tomato, sourdough bread

Chicken Caesar Wrap

Romaine lettuce, Caesar dressing, parmesan cheese, flour tortilla

Veggie Wrap

Hummus, cucumber, carrot, romaine lettuce, balsamic vinaigrette, flour tortilla

EXTRAS

Apple | 1

Fresh Veggie Cup | 2

Pesto Pasta Salad | 2

Fresh Fruit Cup | 3

DELUXE LUNCH SPREAD

Served with sweet tea, water, and kettle chips.

DELUXE LUNCH | 18

10 person minimum

SALADS (Choose 2):

Garden Salad

Cucumbers, tomatoes, carrots, red onion served with balsamic vinaigrette and ranch on the side

Pesto Pasta Salad

Potato Salad

ENTRÉES (Choose 2):

Ham Wrap

Swiss cheese, lettuce, tomato, flour tortilla

Turkey Wrap

Cheddar cheese, lettuce, tomato, flour tortilla

Chicken Caesar Wrap

Romaine lettuce, Caesar dressing, parmesan cheese, flour tortilla

Veggie Wrap

Hummus, bell peppers, cucumbers, carrots, romaine lettuce, flour tortilla

EXTRAS

Apple | 1

Fresh Veggie Cup | 2

Pesto Pasta Salad | 2

Fresh Fruit Cup | 3

BUFFETS

10 person minimum

MEAT & THREE | 26

Served with sweet tea, water, dinner rolls

SALADS (Choose 1):

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 2):

Grilled Lemon Pepper Shrimp Skewer

Beef Tenderloin Medallions

Smoked Salmon Filet

Grilled Chicken Breast

SIDES (Choose 3):

House Potato Chips

Brussel Sprouts

Broccolini

Mac and Cheese

Mashed Potatoes

Seasonal Vegetables

EXTRAS

Grilled Lemon Pepper Shrimp Skewer | 6

Beef Tenderloin Medallions | 10

Smoked Salmon Filets | 6

Grilled Chicken | 6

ITALIAN | 24

Served with sweet tea, water, Italian breadsticks

SALADS (Choose 1):

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 2):

Grilled Chicken Alfredo

Linguine, spinach, roasted tomatoes, parmesan cheese

Spaghetti and Meatballs

Spaghetti, marinara, beef meatballs, parmesan cheese

Pasta Rigatoni

Roasted asparagus, blistered cherry tomatoes, braised mushrooms, parmesan cheese

Three Cheese Manicotti

Spicy marinara, ricotta, Romano, mozzarella, parmesan cheese

SIDES (Choose 1):

Roasted Carrots and Brussel Sprouts

Broccolini

Seasonal Vegetables

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 | 24

Served with sweet tea and water

SALADS (Choose 1):

Garden Salad

Cucumbers, tomatoes, carrots, red onion served with balsamic vinaigrette and ranch on the side

Chopped Salad

Romaine lettuce, red onion, scallions, cheddar cheese, corn, tomatoes served with BBQ ranch on the side

ENTRÉE:

Served with Carolina BBQ sauce and coleslaw

Pulled Pork

Mesquite Chicken

UPGRADE

Brisket | 3

SIDES (Choose 2):

House Potato Chips

Potato Salad

Steamed Broccoli

Mac and Cheese

Corn on the Cob

Jalapeno Cornbread

SOUTHWESTERN | 23

Served with sweet tea and water

ENTRÉE:

Pulled Chicken Tinga with Fajita Vegetables

Beef Barbacoa

SIDES:

Shredded Lettuce

Pico de Gallo

Shredded Cheddar Cheese

Sour Cream

Flour Tortillas

Spanish Rice

Seasoned Black Beans

Tortilla Chips

Street Corn

THE COOKOUT | 20

Served with sweet tea and water

SALADS (Choose 1):

Garden Salad

Cucumbers, tomatoes, carrots, red onion served with balsamic vinaigrette and ranch on the side

Caesar Salad

Romaine lettuce, parmesan cheese, garlic parmesan croutons served with Caesar dressing on the side

ENTRÉE (Choose 1):

Served with brioche hamburger buns, leaf lettuce, tomatoes, red onion, sliced Swiss cheese, sliced cheddar cheese, coleslaw

Grilled Short Rib & Brisket Patty

Grilled Chicken Breast

SIDES (Choose 2):

House Potato Chips

Potato Salad

Steamed Broccoli

Mac and Cheese

EXTRAS

Grilled Chicken | 6

Grilled Burger | 6

SNACKS & STARTERS

SNACKS

10 person minimum- Served Grab & Go style

Light Snack | 6

Yogurt, granola, chocolate chips, dried cranberries, raisins

Energy Boost | 7

Bottled water, Powerade, apples, oranges, granola bars

Trail Mixer | 8

Bottled water, pretzels, house trail mix

Power Snack | 10

Bottled water, Powerade, granola bars, pretzels, potato chips

Grab-N-Go | 10

Bottled water, muffins (blueberry, chocolate, banana nut), pretzels, granola bars, chocolate chip cookies

Vegetable Platter | 4

Seasonal veggies and ranch

Hummus Platter | 5

House made hummus served with pita chips

Chips and Dip | 6.5

Tortilla chips with Pico de Gallo and Salsa Verde

HORS D'OEUVRES

COLD

Bruschetta | 3

Tomato, basil, mozzarella, balsamic on top of a crostini

Seasonal Fruit Skewer | 4

Cantaloupe, honey dew, pineapple, berries served with honey yogurt

Tomato and Goat Cheese Tartlets | 5

Marinated Antipasti Skewer | 6

Mozzarella, olives, artichokes, tomatoes

Shrimp Shooters with Ponzu Sauce | 7

Sesame Marinated Ahi Tuna Cups | 7.5

Served with seaweed salad and toasted sesame seeds

HOT

Falafel | 3

Served with cucumber yogurt

Pimento Stuffed Mushrooms | 5

Topped with cheddar and cream cheese

BBQ Pork Sliders | 6

Served with house made BBQ sauce

Buffalo Chicken Sliders | 6

Shredded chicken tossed in buffalo sauce with leaf lettuce, tomato, bleu cheese

Chicken Satay | 8

Served with cilantro crema

Braised Pork Steam Buns | 8

Served with radish slaw and house made pickles

SWEETS & TREATS

DESSERTS

25 Servings

House-made Brownies | 70

Assorted Cookies | 50
Chocolate chip, sugar, oatmeal raisin

French Lemon Tart with Seasonal Berries | 80

Chocolate Shells with Peanut Butter Mousse | 90

Southern Banana Pudding | 90

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)

Champagne/Prosecco (6oz)

NON-ALCOHOLIC BEVERAGES

Coffee | 2

Freshly brewed regular and decaffeinated coffee

Tea | 2

Freshly brewed sweetened and unsweetened tea
Hot tea selection available

Bottled Beverages | 2.5

Coca-Cola, Diet Coke, Sprite, Dasani, Powerade

The USNWC strictly enforces North Carolina beverage laws.
Underage drinking and/or consumption of alcohol not purchased by the USNWC will result in immediate termination.
The USNWC 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.