



WHITEWATER
CATERING

BREAKFAST

10 person minimum | All breakfasts include coffee, hot tea, and water

HEALTHY CONTINENTAL | 10

Seasonal Fruit Platter with Berries

Yogurt & Granola

Assorted Danishes and Muffins

QUICK BREAKFAST | 12

Breakfast Burritos – Scrambled Eggs, Grilled Peppers & Onions, Cheddar Cheese

Add Bacon | 2.5

Seasonal Fruit Cup

HEARTY BREAKFAST | 13

Seasonal Fruit Platter with Berries

Scrambled Eggs

Buttermilk Biscuits

Choice of Side:

Cajun Style Grits OR Homestyle Potatoes with Peppers & Onions

Choice of Protein:

Applewood Smoked Bacon OR Turkey Bacon OR Sausage Patty

SNACKS

10 person minimum | 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

EXTRAS

Pita Chips with House made Hummus | 6

Vegetable Platter with Ranch | 4

Tortilla Chips, Pico De Gallo, Guacamole Salsa | 7

BOXED LUNCHES

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

YOUTH | 11

10 person minimum

CHOOSE ONE ENTRÉE:

Ham Sandwich

Cheddar cheese, sourdough bread

Turkey Sandwich

Cheddar cheese, 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 | 3

Fresh Fruit Cup | 3

DELUXE LUNCH | 18

10 person minimum | Served with sweet tea, water, & kettle chips

SALADS (Choose One):

Garden Salad

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

Pesto Pasta Salad

Potato Salad

ENTRÉES (Choose Two):

Ham

Cheddar cheese, lettuce, tomato, brioche bun

Turkey

Cheddar cheese, lettuce, tomato, brioche bun

Chicken Caesar Wrap

Romaine lettuce, Caesar dressing, parmesan cheese, flour tortilla

EXTRAS

Apple | 1

Fresh Veggie Cup | 2

Pesto Pasta Salad | 3

Fresh Fruit Cup | 3

STARTERS

10 serving minimum

HOT

Falafel | 3

Served with cucumber yogurt

Pimento Stuffed Mushrooms | 5

Topped with cheddar & 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 & house made pickles

Chili | 6

Vegetarian option

Baked Potato Bar | 6

Sour cream, butter, chives, cheese, bacon, chicken, &
broccoli

COLD

Bruschetta | 2.6

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 | 5.3

Served with seaweed salad & toasted sesame seeds

Vegetable Platter | 4

Seasonal veggies & ranch

Hummus Platter | 6

House made hummus served with pita chips

Chips and Dip | 7

Tortilla chips with Pico de Gallo & Salsa Verde

BUFFETS

10 person minimum

MEAT & THREE | 27

Served with sweet tea, water, dinner rolls

SALADS (Choose One):

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 Two):

Grilled Lemon Pepper Shrimp Skewer

Beef Tenderloin Medallions*

Smoked Salmon Filet

Grilled Chicken Breast

SIDES (Choose Three):

House Potato Chips

Brussel Sprouts

Broccolini

Mac & 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 One):

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 Two):

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 One):

Roasted Carrots & Brussel Sprouts

Broccolini

Seasonal Vegetables

*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 | 25

Served with sweet tea & water

SALADS (Choose 1):

Garden Salad

Cucumbers, tomatoes, carrots, red onion served with balsamic vinaigrette & 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 & coleslaw

Pulled Pork

Mesquite Chicken

Add Brisket | 4

Replace with Brisket | 8

SIDES (Choose 2):

House Potato Chips

Potato Salad

Steamed Broccoli

Mac & Cheese

Corn on the Cob

Jalapeno Cornbread

SOUTHWESTERN | 24

Served with sweet tea & 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 | 22

Served with sweet tea & water

SALADS (Choose 1):

Garden Salad

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

Caesar Salad

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

ENTRÉE:

Served with brioche buns, peppers, onions, & sauerkraut, BBQ sauces, and coleslaw

Beef Brisket & Bratwurst

SIDES (Choose 2):

House Potato Chips

Potato Salad

Steamed Broccoli

Mac & Cheese

EXTRAS

Grilled Chicken | 6

Grilled Burger | 6

SWEETS & TREATS

DESSERTS

10 serving minimum

House-made Brownies | 2.8

Assorted Cookies | 2
Chocolate chip, sugar, oatmeal raisin

French Lemon Tart with Seasonal Berries | 3.2

Chocolate Shells with Peanut Butter Mousse | 3.6

BEVERAGES

ALCOHOLIC BEVERAGES

BEER & 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 | 2

Freshly brewed regular & decaffeinated coffee

Tea | 2

Freshly brewed sweetened & unsweetened tea
Hot tea selection available

Bottled Beverages | 2.5

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

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.