



BREAKFASTS

10 person minimum

All breakfasts include Coffee, Hot Tea, and Water

SWEET | 10

Seasonal Fruit Platter with Berries

Yogurt & Granola

Assorted Danishes and Muffins

SAVORY | 12

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

Add Bacon | +2.5

Seasonal Fruit Cup

HEARTY | 14

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

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 | 8

Bottled Water, Pretzels, House Trail Mix

POWER | 10

Powerade, Granola Bars, Pretzels, Potato Chips

SWEET & SALTY | 10

Bottled Water, Granola Bars, Chocolate Chip Cookie, Pretzels

BUFFET SNACKS

10 person minimum

HEALTHY | 6

Yogurt, Granola, Dried Cranberries, Raisins

EXTRAS

Apple | 1

Fresh Fruit Cup | 3

Fresh Veggie Cup | 3

Pesto Pasta Salad | 3

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BOXED LUNCHES

10 person minimum

Served with Bottled Water, Kettle Chips, Chocolate Chip Cookie, Condiments

YOUTH | 12

Choose One:

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 | 16

Choose One:

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 Fruit Cup | 3

Fresh Veggie Cup | 3

Pesto Pasta Salad | 3

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DELUXE LUNCHES | 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

Ham Sandwich

Cheddar Cheese, Lettuce, Tomato, Brioche Bun

Turkey Sandwich

Cheddar Cheese, Lettuce, Tomato, Brioche Bun

Chicken Caesar Wrap

Romaine Lettuce, Caesar Dressing, Parmesan Cheese, Flour Tortilla

EXTRAS

Apple | 1

Fresh Fruit Cup | 3

Fresh Veggie Cup | 3

Pesto Pasta Salad | 3

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STARTERS

10 serving minimum

SERVED 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, Buffalo Sauce, 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 available

Baked Potato Bar | 6

Sour Cream, Butter, Chives, Cheese, Bacon, Chicken,
& Broccoli

SERVED COLD

Bruschetta | 2.6

Tomato, Basil, Mozzarella, Balsamic, Crostini

Seasonal Fruit Skewer | 4

Cantaloupe, Honeydew, 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

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BUFFETS

10 person minimum

MEAT & THREE | 28

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* | +4

Smoked Salmon Fillet

Grilled Chicken Breast

SIDES | Choose Three:

House Potato Chips

Brussels Sprouts

Broccoli

Mac & Cheese

Mashed Potatoes

Seasonal Vegetables

EXTRAS

Grilled Lemon Pepper Shrimp Skewer | 6

Beef Tenderloin Medallions | 10

Smoked Salmon Fillets | 6

Grilled Chicken | 6

ITALIAN | 26

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

Sweet Italian Sausage, Roasted Asparagus, Cherry Tomatoes, Braised Mushrooms, Parmesan Cheese

Three Cheese Manicotti

Spicy Marinara, Ricotta, Romano, Mozzarella, Parmesan Cheese

SIDES | Choose Two:

Roasted Carrots & Brussels Sprouts

Broccoli

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.*

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BUFFETS

10 person minimum

SMOKEHOUSE | 27

Served with Sweet Tea & Water

SALADS | Choose One:

Garden Salad

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

Chopped Salad

Romaine Lettuce, Red Onion,
Scallions, Cheddar Cheese, Corn,
Tomatoes served with BBQ Ranch

ENTRÉE:

*Served with Carolina BBQ Sauce,
Coleslaw, Buns*

Pulled Pork

Quartered Smoked Chicken

Add Brisket | +4

Replace with Brisket | +8

SIDES | Choose Two:

House Potato Chips

Potato Salad

Steamed Broccoli

Mac & Cheese

Corn on the Cob

Jalapeno Cornbread

SOUTHWESTERN | 26

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 | 25

Served with Sweet Tea & Water

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:

*Served with Brioche Buns, Peppers, Onions,
& Sauerkraut, BBQ Sauces, Coleslaw*

Beef Brisket & Bratwurst

SIDES | Choose Two:

House Potato Chips

Potato Salad

Steamed Broccoli

Mac & Cheese

EXTRAS

Grilled Chicken | +6

Grilled Burger | +6

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HOLIDAY BUFFET | 31

10 person minimum

Served with artisan assortment of Dinner Rolls with Honey Whipped Herb Butter

SALADS AND APPS | Choose One:

Arugula Salad

Roasted Beets, Chèvre, Toasted Pecans, with Honey Beet or Balsamic Vinaigrette

Warm Kale Salad

Caramelized Shallots, Crispy Pancetta, Shaved Parmesan, Pomegranate Seeds, with Strawberry or Balsamic Vinaigrette

Cornbread Spoons

Maple Bacon Red Onion Jam, Crispy Sage

House Smoked Turkey Sliders

Potato Bun, Maple Sage Cranberry Agrodolce, Stuffing

SIDES | Choose Two

Additional Selection | +6

Robuchon Potatoes

Rosemary Garlic Drizzle

Roasted Taragon and Coriander Root Vegetables

Mollasses Sweet Potato Casserole

Walnuts, Toasted Marshmallow, Pumpkin Pie Spice

Braised Collard Greens

Balsamic Reduction, Crispy Garlic

Wild Mushroom, Herb and Chestnut Stuffing

ENTRÉES | Choose One:

Additional Selection | +6

Apple Cider Honey Glazed Ham*

Bourbon Cinnamon Apple Compote

Herb Rubbed Roasted Turkey Breast*

Warm Herb Infused Gravy

Seared Five Spice Duck Breast* | +8

DESSERTS | Choose One:

Pumpkin Cheesecake Shots

Salted Caramel Sauce, Pepitas

Pecan Pie Tarts

Nutmeg Whipped Cream

Lemon Blueberry Bread Pudding

White Chocolate Drizzle

Gingerbread Spoons

Cranberry Chocolate Whipped Cream Cheese, Salted Caramel Powder

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DESSERTS

10 person minimum

House-made Brownies | 3

Assorted Cookies | 2

Chocolate Chip, Sugar, Oatmeal Raisin

French Lemon Tart with Seasonal Berries | 4

Chocolate Shells with Peanut Butter Mousse | 4

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 | 2

Freshly Brewed

Tea | 2

Freshly Brewed Sweetened

Bottled Beverages | 2.5

Dasani, Powerade

Bottled Soda | 2.75

Coca-Cola, Diet Coke, Sprite

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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SWEETS & TREATS

10 person minimum

HOT DRINKS

Hot Chocolate | 5

Hot Chocolate Bar | 7

Mini Marshmallows, Whipped Cream

Elevated Hot Chocolate Bar | 9

Mini Marshmallows, Whipped Cream, Candy Cane Spoons, Caramel, Pirouette Wafer Cookies, Chocolate Straws

Merry and Mulled | 10

Mulled Wine, Mulled Hot Apple Cider

S'MORES BAR

Classic S'mores Bar | 8

Marshmallows, Hershey's Milk Chocolate Bars, Graham Crackers

Elevated S'mores Bar | 10

Marshmallows, Hershey's Milk Chocolate Bars, Graham Crackers, Chocolate Chip Cookies, Hershey's Cookies'N'Cream Bars, Reese's Peanut Butter Cups

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