



CATERING MENU

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FACILITY INFORMATION



ABOUT THE WATER STREET INN

The Water Street Inn is a distinctive 61-room Historic Inn featuring 41 rooms dressed in period correct decor, and 20 rooms in our newest addition featuring sleek, contemporary lines and modern conveniences. Our accommodations, Irish pub, roof top restaurant and conference facilities graciously blend the ambiance of an era gone by with the comforts of modern amenities. Some of our guest rooms include, jacuzzi tubs, balconies, river views, city views, and fireplaces.

The Water Street Inn has partnered with Morrissey Hospitality to help you elevate any event at the Water Street Inn. Family owned for more than 25 years, Morrissey Hospitality offers fine cuisine, exceptional service, and planning that leaves no detail untouched. Connect with our event team now to begin planning your perfect experience.

The Ballroom and Modern Boardrooms at the Inn are an ideal setting for business meetings, retreats, private parties and weddings. Outside there is additional space on the veranda.

There is always something going on in Charlie's, our Irish pub. Charlie's serves breakfast, lunch and dinner, every day of the week and features live music every weekend. Charlie's features a covered patio with an unobstructed view of the St. Croix river and the lift bridge. Our menu includes traditional Irish favorites as well as sandwiches, entrees and an extensive wine list.

Our Roof-top restaurant, Papa's is open seasonally and provides some of the best views in Stillwater. Papa's serves an Italian-American menu with pizzas, small plates and pastas. Papa's can also be rented for one-of-a-kind events!

FACILITY INFORMATION

Facility Fees

Facility fees apply per contracted space, per day, for standard set-up, breakdown, wireless internet, event & facility maintenance. Service charge & applicable taxes apply to all facility fees.

Confirmation of Event/Deposit

A non-refundable deposit of the applicable facility fee & 25% of the estimated charges is required with a fully executed Catering Event Agreement to confirm the event. A schedule of non-refundable deposits and estimated fees will be outlined in your Catering Event Agreement. Signed Event Orders are required seven (7) days prior to the function. A signed Catering Event Agreement, signed Catering Event Orders along with a 100% deposit are required in order for services to occur. Host bars will require an estimated bar deposit based on industry standards. To secure replenishment privileges, credit card authorization information must be on file in our office prior to the event.

Water Street Inn accepts MC, Visa, Discover and American Express. In the event the amount owed to Water Street Inn pursuant to the terms of the Catering Event Agreement falls below the deposit paid, a refund check or credit card will be issued within 30 business days. The above policies may not be modified without the written consent of an Executive Officer of Water Street Inn.

Event Space minimum and room rental fees

Some of our event spaces require a minimum charge for food and beverage. These minimums are met by adding the qualifying food and beverage items together and calculating the total to reach the minimum, before service fees and taxes.

Room rental fees shall include, standard linens, napkins, tables, chairs glassware, flatware, dishware and buffet pieces. Service charges and taxes are not included in room rental fees and are calculated on all applicable items.

Facility Rental Time Periods

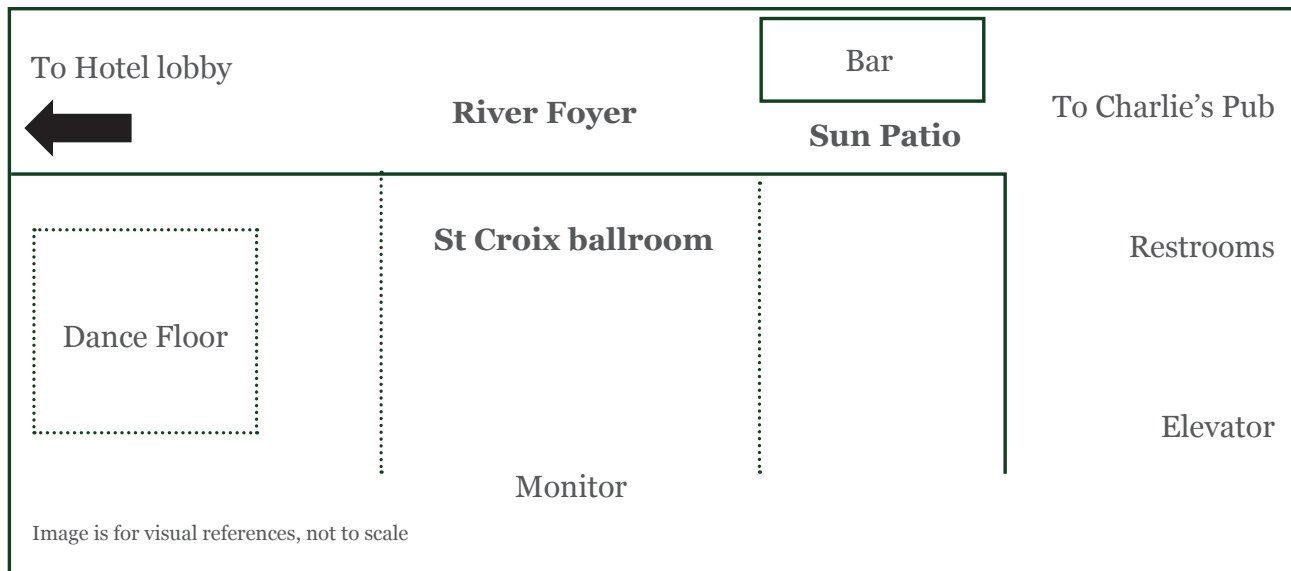
- Day events for board rooms are contracted from 7am until 4pm, or 8am until 5pm
- Evening events are contracted from 4pm until 12am
- Partial day events may be contracted upon the discretion of Water Street Inn

Extended Hours of Service/ Service After Midnight

A service fee based on the space contracted of up to \$1,000 per hour will apply to extended hours of service & service after midnight.

VENUE RATES

Venue	Per day
St. Croix Ballroom*	1000
Ballroom A	400
Ballroom B	400
Ballroom C	400
Boardroom A	350
Boardroom B	275
Tower	350



Our St. Croix Ballroom consists of Ballrooms A, B and C and can be configured with round or rectangle tables to create comfortable seating for up to 250 guests. It features a built-in dance floor, 75-inch monitor, PA system and 4 sets of French doors that open up to the foyer with breathtaking views of the St. Croix River.

VENUES *(Continued)*

Boardroom A

- Spectacular views of the St. Croix River and historic Stillwater Lift Bridge
- Can accommodate up to 24 people
- Includes a 70" wall mounted television monitor
- This room can be configured into a variety of styles: conference/boardroom, classroom u-shape, or theater with our versatile 4 foot tables.

Boardroom B

- Spectacular view of the St. Croix River and historic Stillwater Lift Bridge
- Can accommodate up to 12 people
- One large boardroom style table
- Includes a 70" wall mounted television monitor

Tower Lounge

- A versatile room with a view of downtown Stillwater
- Perfect for additional breakout space
- This room can be configured into a variety of styles: conference/boardroom, classroom u-shape, or theater with our versatile 4 foot tables.



Boardroom A



Boardroom B



St. Croix Ballroom



St. Croix Ballroom

FACILITY INFORMATION

Exclusivity

Due to exclusivity rights, outside food & beverages are not permitted within Water Street Inn.

Security

Security services are required for wedding receptions and social events in which alcoholic beverages are served. Security services will be provided for a fee of \$120 per hour, with a minimum of (4) hours.

Decor

Water Street Inn does not permit the affixing of anything to the walls, floors, ceilings, or outdoor poles with nails, staples, tape or other substances unless approved by your Catering Representative. Water Street Inn requires that all candles be electronic. Water Street Inn does not allow the use of any confetti, glitter, or balloons.

Health & Insurance Regulations

Food safety and licensing regulations prevent the removal of prepared food from the premises once it has been served.

Alcoholic Beverages

No alcoholic beverages shall be brought into the facility for sampling or consumption. Water Street Inn policy prohibits persons under the age of 21 to purchase or consume alcoholic beverages. Persons who appear to be intoxicated are not permitted to purchase or consume alcoholic beverages.

Last Call for Alcohol

Bar service will conclude at least 30 minutes prior to the building vacate time contracted with last call occurring at least 45 minutes prior to the building vacate time.

Smoking/Vaping Policy

Water Street Inn is smoke free. Guests are not permitted to smoke or vape anywhere indoors. Designated smoking areas are available outside.

Liability

Water Street Inn shall not assume responsibility for the damage to or loss of any merchandise, equipment, or personal belongings left in the facility prior to, during or following the event. Client agrees to indemnify, defend, and hold Water Street Inn and it's agents and employees harmless from and against any and all actions or causes of action, claims, demands, liabilities, losses, damages, injuries, costs or expenses of whatever kind or nature, for injuries to or the death of any person or persons, or damage to or loss of property alleged or claimed to have been caused by, or to have arisen out of or in connection with the event which is the subject of the Catering Event Agreement.

Entertainment & Third-Party Vendors

All third-party vendors that are contracted to provide services for the event on behalf of the Client must have appropriate license, insurance and be pre-approved by Water Street Inn.

Should the client request Water Street Inn to contract with third- party vendors on behalf of the Client, the Client shall approve each vendor & their proposal in writing prior to Water Street Inn entering into an agreement with the vendor. The Client shall also be responsible for all advanced deposits required to secure services.

In the event Water Street Inn contracts the services for third-party vendors to enhance the event on Client's behalf, an up-charge to all third-party vendor services will apply.

Water Street Inn reserves the right to regulate volume, conduct, set-up & tear-down of vendors to ensure a pleasant experience for all of our guests. No entertainment may be allowed to perform later than 11:30 p.m. unless extended hours of service are contracted.

One hour is allowed after the entertainment is concluded to take down & remove equipment from the facility. Any extraordinary set-up or take down requirements will be charged at an appropriate rate; the charge will be based upon the request & agreed upon in advance of the event.

FACILITY INFORMATION

Morrissey Hospitality

Morrissey Hospitality was founded in 1995 as a family-owned, full-service hospitality management, development & consulting company and has an experienced hospitality management team with a proven track record, boasting more than 1,000 employees. We specialize in lodging operations, restaurant management, and large venue guest experiences in the Twin Cities and Upper Midwest.

Morrissey Hospitality

6 West 5th Street, Suite 400, Saint Paul, MN 55102
651.221.0815
morrisseyhospitality.com

Morrissey Hospitality Family of Brands

Gather

Saint Paul Rivercentre

175 West Kellogg Boulevard, Saint Paul, MN 55102
651.265.4800
rivercentre.org

The Legendary Roy Wilkins Auditorium

175 West Kellogg Boulevard, Saint Paul, MN 55102
651.265.4800
theroy.org

Bunker Hills Golf Club & Event Center

12800 Bunker Prairie Road, Coon Rapids, MN 55448
763.951.7276
bunkerhillseventcenter.com

Tattersall Event Center

1777 Paulson Road, River Falls, WI 54022
534.248.8300
tattersalldistilling.com

Stay

The Saint Paul Hotel

350 Market Street, Saint Paul, MN 55102
651.292.9292
saintpaulhotel.com

La Quinta Inn & Suites by Wyndham

700 Bielenberg Drive, Woodbury, MN 55125
651.968.0448
wyndhamhotels.com/laquinta.com

Water Street Inn

101 Water St S, Stillwater, MN 55082
651.439.6000
waterstreetinn.us

Dine

Tattersall Craft Cocktail Bar & Eatery

1777 Paulson Road, River Falls, WI 54022
534.248.8300
tattersalldistilling.com

The St. Paul Grill

350 Market Street, Saint Paul, MN 55102
651.224.7455
stpaulgrill.com

Tria Restaurant, Bar & Event Center

5959 Centerville Road, North Oaks, MN 55127
651.426.9222
triarestaurant.com

Kendall's Tavern & Chophouse

12800 Bunker Prairie Road, Coon Rapids, MN 55448
763.755.1234
kendallstc.com

Stockyards Tavern & Chophouse

456 Concord Exchange S, South St Paul, MN 55075
651.350.7743
stockyardstc.com

The Bad Waitress

2 E 26th Street, Minneapolis, MN 55404
612.872.7575
thebadwaitress.com

Mully's Tap Shack at Bunker Hills

12800 Bunker Prairie Road, Coon Rapids, MN 55448
763.755.1234
bunkerhillsgolf.com

Headwaters Cafe

175 West Kellogg Boulevard, Saint Paul, MN 55102
651.726.8402
rivercentre.org

Charlie's Restaurant & Papa's Rooftop

101 Water St S, Stillwater, MN 55082
651.439.6000
waterstreetinn.us

SERVICES & RENTALS

AUDIO VISUAL SERVICES & RENTAL INFORMATION

1. Internet Services

Wireless Internet Complimentary

2. Business Services

Black & White Copy (Per Copy)15
Color Copy (Per Copy)50
Black & White Printing (Per Copy)15
Color Printing (Per Copy)50
Scan & Email (1st Page)75
Scan & Email (Each Additional Page)25

3. Security Services

(Minimum of Four (4) Hours Required for Wedding Receptions)
Security Guard (Per Hour) 120

4. Presentation Supplies

Easel 10
Flip Chart, 3M Post It Pad & Markers 45
Additional Flip Chart 3M Post It Pad 25
White Board and markers 40

5. Electrical

Extension Cord/Multi-plug Surge Protector 10

6. Audio

Background Music Complimentary
Wired Hand Held Mic, Cable & Stand 25
Wireless Lavalier Mic 75

7. Video

55" Monitor on Mobile Stand 50

EQUIPMENT SERVICES & RENTAL INFORMATION

Decor & Linen

The WSI provides tablecloths and napkins in either white or black for your event for all tables used by guests dining, and buffet or service tables. Additional tablecloths are charged at \$5 each when needed. Events such as silent auctions require an additional linen expense. Should you require a unique color scheme for your event, the WSI will work with our partner vendors to obtain your items at an additional cost.

You may bring in outside decor items. A few restrictions apply.

- a. There is a fee for the WSI to place items on the tables.
- b. No glitter, confetti, or other substances which are difficult to remove are allowed.
- c. Items must be removed by the client at the end of the event. The WSI is not responsible for items not removed after a function.

Table numbers and stands are available for \$1.00 per table

The Water Street Inn does not allow any open flame candles in the venue. Our electronic votive candles are available to rent for \$2 each. Or, the client may bring in their own.

Chairs & Covers

- Ballroom Banquet Chair..... Complimentary
- Chiavari Ballroom Chair (Each up to 250) 10-30
- Chair Covers (Colors vary on availability) 5-10 per chair

Wedding Ceremony Packages

- Indoor Ceremony Package1,500
 - Distinctive setting of Water Street Inn
 - Facility fee, ceremony set-up & reset for reception
 - Up to 250 chairs
 - Up to 4 chairs for lectors, officiate, vocalists or readers
 - Tables with linen for the unity candle, guest book & ceremony programs
 - Sound system with wired microphone

CATERING

MENU SELECTION INFORMATION

Menu Selection

Our menus offer a variety of food and beverage options in a wide range of price points. Please select your favorite menu from the varied options or if you have something specific in mind, our executive chef and catering representative can tailor a menu to your preferences. Arrangements can be made to accommodate special dietary needs.

Substitutions

Water Street Inn has the right to substitute products or services originally intended to be used in the event to account for market conditions and availability. Such substitutions shall be made and communicated to the Client to ensure the highest quality possible of equal value within the price range quoted.

Food with a Conscience

We can create menus using food that is sourced locally and grown and raised naturally without antibiotics or hormones. Our Culinary Team will utilize these fresh and delicious ingredients to create farm to table offerings. Sustainable menus and pricing are based upon seasonal market conditions and the availability of products.

Sustainability

We've been recognized as a regional leader in sustainability with experience designing and implementing recycling and compost programs. To learn more about our efforts and how your event can contribute, please contact your catering representative.

Pricing

Pricing is quoted in advance of an event, but is subject to change due to fluctuating market prices. Menu pricing will be guaranteed for a maximum of 60 days with a signed catering event agreement and deposit on file. All pricing is subject to a 22% service charge which is not exclusively a gratuity to the staff working the event. Applicable state sales and liquor taxes will be applied to all orders including the service charges applied to those orders.

Multiple Entrée Fee

When selecting more than one protein as the entrée, a multiple entrée fee of \$2 per selection, per person will apply. We request that the same accompaniments be selected for all entrées.

Dessert Waiver Fee

Due to exclusivity rights, outside food & beverage is not permitted within Water Street Inn with the exception of pre-approved specialty wedding cakes that are purchased from and delivered by a licensed bakery, to which a dessert waiver fee of \$3 per person will apply.

Catering Event Orders

Signed catering event orders need to be received by the catering office seven (7) business days prior to the event day in order to ensure the availability of all items.

Guarantees

So that proper planning and execution of the event may occur, the Client is required to guarantee the number of attendees. The number of attendees estimated by Client on the event order will be deemed the guaranteed number of attendees for purposes of this agreement unless Client notifies Water Street Inn, in writing changing the number of guaranteed attendees within the time frames discussed below.

The Client is responsible for payment of the final guaranteed number even if fewer guests actually attend the function- It is necessary that the guaranteed number of guests be confirmed by 12:00 noon, seven (7) business days prior to the event. For example, an event scheduled on a Monday must be confirmed by 12:00 noon the preceding Monday.

Bar Services

Catering bar services will be provided for a fee of \$50 per hour, per bartender, per three hour minimum period.

For cash bar service, one bartender will be scheduled for every 50 to 100 guests. For host bar service, one bartender will be scheduled for every 50 to 75 guests. If requested, additional bartenders can be provided for a fee of \$50 per hour, per bartender, per three hour minimum period.

Group Tastings

The WSI hosts quarterly group tastings for all wedding clients that have booked an event and paid a deposit. A private tasting for social or corporate clients can be scheduled for a fee.

BREAK SERVICE A LA CARTE

Hot Beverages

One gallon serves approx. 16 cups. One pot serves approx. 8 cups.

Coffee or

Decaffeinated Coffee.....56 per gal | 28 per pot
Assorted Hot Teas56 per gal | 28 per pot

Cold Beverages

Soft Drinks and Bottled Water 20 oz. 4 each
Orange, Apple or
Cranberry Juice 40 per gal | 16 per carafe
Iced Tea, Lemonade36 per gal | 12 per carafe

Hydration Stations

Ice Water with Cucumber & Mint18 per gallon
Ice Water with Fresh Blueberries & Basil 18 per gallon

Bakery

Fruit Filled Strudel36 per dozen
Assorted Muffins.....36 per dozen
Assorted Danish.....36 per dozen
Assorted Cookies36 per dozen
Fudge Brownies36 per dozen
Assorted Bagels with Cream Cheese39 per dozen
Cupcakes42 per dozen
Assorted Dessert Bars.....42 per dozen

Eggs

Priced per each.

Hard Boiled Egg.....2
Egg and Cheese Breakfast Sandwich.....6
Meat, Egg and Cheese Breakfast Sandwich8

Fruit and Yogurt

Priced Per Each

Whole Fruit.....3
Chocolate Dipped Strawberry3
Fruit Kebab4
Yogurt Parfait with Granola7

CONTINENTAL BREAKFAST

Includes coffee, decaffeinated coffee, assorted hot teas, ice water and orange juice. Limited to two hours of service and priced per person. Minimum of 10 guests.

The Continental.....16
assorted mini muffins, mini fruit filled strudel and seasonal fruit

The European Continental.....16
assorted mini muffins, scones and seasonal fruit

The Deluxe Continental.....20
assorted mini muffins and bagels with cream cheese, vanilla yogurt, granola with mixed berries and seasonal fruit

BREAKFAST

Includes coffee, decaffeinated coffee, assorted hot teas, ice water and orange juice.

Plated Breakfast

Includes assorted mini muffins and mini fruit filled strudel.

Morning Scramble24
scrambled eggs served with roasted breakfast potatoes and your choice of bacon or sausage links

Three Meat and Cheddar Scramble24
scrambled eggs with sausage, bacon, ham and cheddar cheese served with roasted red potatoes

Cinnamon French Toast22
classic French toast, served with scrambled eggs and bacon

Breakfast Buffet

Includes seasonal fruit, assorted mini muffins and mini fruit filled strudel. Buffets limited to two hours of service. Minimum of 10 guests.

The Early Riser26
scrambled eggs, roasted breakfast potatoes, bacon and sausage links

The Sunrise.....26
scrambled eggs, French toast with whipped butter and maple syrup, roasted breakfast potatoes, bacon and sausage links

The Kickstarter28
sausage and cheddar egg bake, Belgian waffles with whipped butter, maple syrup, fresh berries, whipped cream and roasted breakfast potatoes

AFTERNOON THEMED BREAKS

Limited to two hours of service and priced per person. Minimum of 10 guests

Afternoon Snacker 10
kettle chips with spinach dip, tortilla chips with salsa guacamole and warm cheese dip

Cookie Monster 12
assorted house made cookies, fudge brownies and ice cold milk

Show Time 12
individual bags of popcorn, full size candy bars and confections

BOXED MEALS

Please limit selection to two offerings plus a vegetarian offering. Add bottled natural spring water for \$4 each.

Salads

Includes a garlic bread stick, freshly baked cookie, whole fruit, appropriate condiments and service ware.

- Chicken Caesar**..... 19
romaine, grilled chicken, croutons and shaved parmesan cheese, finished with classic Caesar dressing
- Turkey Cobb**..... 19
mixed greens, romaine, turkey, bacon, hard boiled egg, tomato, avocado and blue cheese, finished with ranch dressing
- Farmer's Market**..... 19
mixed greens, romaine, grilled chicken, roasted butternut squash, apples, dried cranberries, blue cheese, candied walnuts, finished with maple vinaigrette

Wraps and Sandwiches

Includes a bag of chips, freshly baked cookie, whole fruit, appropriate condiments and service ware.

- Roast Turkey Wrap**20
roast turkey, cheddar cheese, asparagus, shredded lettuce and basil mayo in a wheat tortilla
- Chicken Bacon Ranch Wrap**.....20
grilled chicken, bacon, pepper jack cheese, lettuce, tomato and ranch dressing in a wheat tortilla
- Chicken Caprese Wrap**20
grilled chicken, cherry tomatoes, mozzarella cheese and spinach with pesto aioli and balsamic reduction in a wheat tortilla
- Chicken Salad**20
chicken salad, lettuce and tomato on a croissant
- Smoked Pit Ham**.....20
smoked pit ham, cheddar cheese, red onion, tomato, lettuce and dijonaise on marble rye
- California Turkey**.....20
roast turkey, cucumber, tomato, lettuce and garlic mayo on a ciabatta hoagie bun
- Italian Hoagie**20
Italian ham, salami, mozzarella cheese, lettuce, tomatoes, mayonnaise and italian vinaigrette on a ciabatta hoagie bun
- Roast Beef**.....20
roast beef, cheddar cheese, lettuce, tomato and horseradish mayo on a ciabatta hoagie bun

PLATED Luncheon Entree Salads

Includes a garlic bread stick, coffee, decaffeinated coffee, assorted hot teas, and ice water. Add a cup of soup for \$5.

- Chicken Caesar**.....19
romaine, grilled chicken, croutons and shaved parmesan cheese, finished with classic Caesar dressing
- Turkey Cobb**..... 19
mixed greens, romaine, turkey, bacon, hard boiled egg, tomato, avocado and blue cheese, finished with ranch dressing
- Farmer's Market**..... 19
mixed greens, romaine, grilled chicken, roasted butternut squash, apples, dried cranberries, blue cheese and candied walnuts, finished with maple vinaigrette

PLATED Luncheon Wraps and Sandwiches

Includes Chef's choice of pasta or potato salad, coffee, decaffeinated coffee, assorted hot teas, and ice water.

- Roast Turkey Wrap**20
roast turkey, cheddar cheese, asparagus, shredded lettuce and basil mayo in a wheat tortilla
- Chicken Bacon Ranch Wrap**.....20
grilled chicken, bacon, pepper jack cheese, lettuce, tomato and ranch dressing in a wheat tortilla
- Chicken Caprese Wrap**20
grilled chicken, cherry tomatoes, mozzarella cheese and spinach with pesto aioli and balsamic reduction in a wheat tortilla
- Chicken Salad**20
chicken salad, lettuce and tomato on a croissant
- Smoked Pit Ham**.....20
smoked pit ham, cheddar cheese, red onion, tomato, lettuce and dijonaise on marble rye
- California Turkey**.....20
roast turkey, cucumber, tomato, lettuce and garlic mayo on a ciabatta hoagie bun
- Italian Hoagie**20
Italian ham, salami, mozzarella cheese, lettuce, tomatoes, mayonnaise and italian vinaigrette on a ciabatta hoagie bun
- Roast Beef**.....20
roast beef, cheddar cheese, lettuce, tomato and horseradish mayo on a ciabatta hoagie bun

PLATED Luncheon Entrees

Includes choice of Caesar or mixed green salad, bread basket, Chef's selected accompaniments, coffee, decaffeinated coffee, assorted hot teas and ice water. Gluten-free options available.

Pasta

- Butternut Squash Ravioli**24
squash stuffed ravioli topped with sage cream sauce
toasted pepitas and raisins
- Classic Lasagna**24
classic three meat lasagna
- Chicken Alfredo**.....24
grilled chicken, penne pasta, alfredo sauce, parmesan
- Italian Sausage Rigatoni**.....24
rigatoni tossed with red and green peppers in rich
marinara sauce and topped with an Italian sausage link
- Tomato Basil Chicken Penne**.....24
grilled chicken tossed with penne pasta and garlic
cream sauce, topped with tomatoes, basil and
parmesan cheese

Chicken, Pork and Beef

- Chicken Parmesan**26
breaded chicken parmesan over marinara sauce and
fettuccine with garlic parmesan sauce
- Lemon Parsley Chicken**26
sautéed chicken with lemon parsley butter sauce
- BBQ Chicken**26
marinated grilled chicken with housemade smokey bbq
sauce
- Chicken Marsala**.....26
sautéed chicken with wild mushroom marsala sauce
- Five Spice Chicken**.....26
grilled chicken with teriyaki glaze and pineapple relish
- Roasted Pork Loin**.....28
herb crusted with dijon cream sauce
- Meatloaf**.....28
tomato glazed meatloaf with mushroom gravy
- Pot Roast**.....30
braised pot roast with burgundy jus

LUNCH BUFFET

Includes coffee, decaffeinated coffee, assorted hot teas and ice water.
Minimum of 10 guests. Limited to two hours of service.

- Soup and Sandwich**28
soup du jour, kettle chips with spinach dip and pre-
made sandwiches to include: chicken salad on croissant,
turkey and Swiss cheese on ciabatta hoagie, smoked pit
ham and cheddar cheese on marble rye
- Build Your Own Taco Bar**28
tortilla chips with salsa, refried beans, Spanish rice
and taco seasoned ground beef and shredded chicken,
served with guacamole, sour cream, pico de gallo,
lettuce, shredded cheddar cheese and warm corn and
flour tortillas
- Wrap It Up**.....28
kettle chips with spinach dip, pasta salad, roast turkey,
chicken bacon ranch and Caesar wraps
- Water Street Deli**28
kettle chips with spinach dip, potato salad, chicken
salad, sliced roast beef, ham and turkey served with
Swiss, cheddar and pepper jack cheeses, mayo,
mustard, lettuce, tomatoes, pickles and assorted breads
- All-American Picnic**.....30
kettle chips with spinach dip, potato salad, third-pound
burgers and beer brats served with Swiss and cheddar
cheeses, onions, tomatoes, lettuce, pickles, sauerkraut,
relish, ketchup, mustard, mayo, kaiser rolls and hot dog
buns
- BBQ Sandwiches**.....32
kettle chips with spinach dip, coleslaw, bourbon glazed
sliced sirloin and bbq pulled pork served with kaiser
fresh rolls
- Three Meat and Vegetarian**
Lasagna.....28
garlic bread sticks, Caesar salad, caprese salad, three
meat and vegetable lasagnas
- Grilled Chicken and Carnita**
Fajitas.....30
tortilla chips with salsa, Spanish rice, grilled chicken
strips and shredded carnitas, sautéed onions and
peppers, shredded cheddar cheese, guacamole, sour
cream and pico de gallo, served with warm flour
tortillas

PLATED DINNERS

Includes bread basket, your choice of one starter salad, entree selection(s), Chef's selected accompaniments, coffee, decaffeinated coffee, assorted hot teas and ice water. Gluten-free options available.

Starter Salads

Mixed Greens

cucumber, red onion and tomato
finished with white balsamic vinaigrette

Caesar

romaine, croutons and shaved parmesan cheese

Harvest + \$2.00

spring greens, candied walnuts, dried cranberries,
blue cheese, finished with sherry vinaigrette

Wedge + \$2.00

bacon, blue cheese, and tomato, finished with ranch
dressing

Strawberry Spinach + \$2.00

spinach, sliced strawberries, goat cheese, candied nuts
finished with Door County cherry vinaigrette

Dinner Entrees

Poultry

Pesto Chicken.....30
grilled chicken with pesto cream sauce

Lemon Capers Chicken30
sautéed chicken with lemon caper butter sauce

Asiago Chicken.....30
asiago crusted chicken with pommery cream sauce

Champagne Chicken.....30
marinated grilled chicken with champagne cream sauce

Chicken Soubise30
pan seared chicken topped with gruyère cheese and
classic soubise sauce

Chardonnay Chicken.....30
grilled chicken, prosciutto ham, mushrooms,
artichokes, sun-dried tomatoes and chardonnay cream
sauce

Fish

Salmon.....32
grilled with an orange-soy glaze

Mahi Mahi34
pan seared with mango chutney

Walleye.....36
pan fried with lemon caper butter

Pork and Beef

Roasted Pork Loin.....32
herb crusted with apple demi-glace

Twin Medallions of Beef.....36
sirloin medallions of beef with port wine bordelaise

Short Rib38
braised short rib with bordelaise

Prime Rib40
12 oz. slow roasted with horseradish cream sauce and
au jus

Filet Mignon.....42
6 oz. center-cut with rosemary demi-glace

Dinner Duets

Medallion of Beef
4 oz. medallion of beef with port wine bordelaise
accompanied by one of the following selections
Champagne Chicken.....34
Salmon36
Mahi Mahi.....36

Short Rib
4 oz. burgundy braised with bordelaise
accompanied by one of the following selections
Lemon Capers Chicken36
Chicken Soubise.....36
Salmon38

Filet Mignon
4 oz. center-cut filet mignon with rosemary demi-glace
accompanied by one of the following selections
Chardonnay Chicken42
Walleye.....44
Crab Cake.....46

DINNER BUFFET

Includes coffee, decaffeinated coffee, assorted hot teas and ice water.
Minimum of 10 guests. Limited to two hours of service.

Italian34

garlic bread sticks, Caesar salad, caprese salad, chicken penne with garlic parmesan sauce, Italian sausage rigatoni with marinara and butternut squash ravioli with sage cream sauce

Herb Crusted Pork & Chicken Marsala.....34

rolls with butter, mixed greens salad with white balsamic vinaigrette and ranch dressings, cucumber and feta salad, seasonal vegetables, creamy garlic parmesan mashed potatoes, herb crusted pork loin with roasted apple demi-glace and chicken with wild mushroom marsala sauce

Medallion of Beef & Asiago Chicken38

rolls with butter, harvest salad with sherry vinaigrette, Italian pasta salad, seasonal vegetables, roasted rosemary baby red potatoes, medallion of beef with rosemary mushroom demi-glace, asiago crusted chicken with pommery cream sauce

Medallion of Beef & Salmon38

rolls with butter, Caesar salad, quinoa salad, seasonal vegetables, garlic mashed potatoes, medallion of beef with rosemary mushroom demi-glace and salmon with dill cream

Short Rib & Herb Roasted Chicken42

rolls with butter, harvest salad with champagne vinaigrette, Cajun coleslaw, asparagus, roasted red potatoes, burgundy braised short rib with bordelaise sauce and herb marinated chicken, au jus lie

Short Rib & Chardonnay Chicken42

rolls with butter, Caesar salad, beet and strawberry spinach salad, seasonal vegetables, creamy mashed potatoes, burgundy braised short rib with bordelaise sauce and grilled chicken with a chardonnay cream sauce

Prime Rib, Salmon & Lemon Caper Chicken 46

rolls with butter, mixed greens salad with white balsamic vinaigrette and ranch dressings, Caprese salad, seasonal vegetables, mashed potatoes, carved herb crusted prime rib with au jus and horseradish, salmon with dill cream sauce and chicken with lemon caper butter sauce

Tenderloin, Walleye & Champagne Chicken 48

rolls with butter, Caesar salad, beet and harvest salad, roasted vegetables, roasted fingerling potatoes, tenderloin with béarnaise sauce, walleye with lemon caper butter sauce and chicken with champagne cream sauce

VEGETARIAN ENTREES

Price equivalent to the lowest priced regular entrée served.

Penne alla Vokaa

penne tossed in rich tomato and Vodka cream sauce, shaved parmesan cheese & roasted vegetables

Pasta Primavera

penne pasta with heirloom tomatoes, carrots, broccoli & wild mushrooms tossed in white wine cream sauce

Three Cheese Stuffed Shells

three cheese and italian herb stuffed shells with creamy alfredo sauce with rich tomato sauce & seasonal vegetables

Butternut Squash Ravioli

squash stuffed ravioli topped with sage cream sauce, toasted pepitas, raisins and fried sage leaves

Baked Acorn Squash

acorn squash stuffed with lentils, almonds, green onions, and dried cherries, served over saffron rice and topped with maple cream sauce

DESSERT SELECTIONS

Martinis

Black Forest8
 Chocolate cake, sweet dark cherries,
 fresh whipped cream

Cranberry, apple panna cotta.....8
 Roasted apples, stewed fresh cranberries and
 cinnamon panna cotta

Peanut Butter Cup.....8
 Chocolate pot de creme, peanut butter mousse,
 whipped cream

Tres Leches8
 Light sponge cake soaked in a sweet milk mixture,
 fluffy whipped topping

Verrines

Whiskey Budino.....8
 Salted, Scotch-whiskey pudding, caramel,
 fresh whipped cream

Lemon Meringue.....8
 Graham cracker crumble, Fresh-made lemon curd,
 meringue topping

Salted Caramel panna cotta8
 Our house recipe of pot de creme,
 vanilla panna cotta, salted caramel

Cakes

Traditional Chocolate Layer Cake 10
 Three layers of chocolate sponge cake,
 rich chocolate icing

Carrot..... 10
 Grated carrot, walnuts, spices and
 cream cheese frosting

Seasonal Cheesecake 10
 Some of our favorites are, raspberry, salted caramel,
 peanut butter, chocolate and red velvet. Others are
 available by request.

Dessert Minis

Choose one 5 / Choose two 9 / Choose three 13

Mini Cheesecake
 Seasonal mini cheesecake

Chocolate Truffle
 Chocolate ganache flavored with raspberry liquor

Whiskey Budino Shooter
 Salted, Scotch-whiskey pudding, caramel, fresh
 whipped cream

Salted Caramel Panna Cotta Shooter
 Our house recipe of pot de creme, vanilla panna cotta,
 salted caramel

Peanut Butter Cup Shooter
 Chocolate pot de creme, peanut butter mousse,
 whipped cream

Fruit Tartlet
 French pastry cream, glazed fresh tropical fruits

Apple Streusel Tartlet
 Petite tart shell filled with apple filling, topped with
 streusel and striped with caramel

Chocolate Ganache Tartlet
 Petite tart shell filled with chocolate ganache, topped
 with fresh whipped cream

Chocolate Dipped Strawberry

Jumbo strawberry, dipped in dark chocolate and painted with white chocolate

COLD HORS D'OEUVRES

Buffalo Chicken 36 per dozen
herb crostini with blue cheese crumbles

Tomato Basil Bruschetta 36 per dozen
olive oil and balsamic reduction on crostini

Pork Tenderloin Crostini 36 per dozen
apple relish

BLT Skewer 36 per dozen
pork belly, romaine and cherry tomato

Caprese Skewer 36 per dozen
fresh mozzarella, grape tomato and basil with a balsamic drizzle

Mango Chutney Shrimp 48 per dozen
Cajun aioli in wonton cup

Peppered Beef Crostini 48 per dozen
horseradish cream

Bloody Mary Shrimp Shooter 48 per dozen
celery, pickle and olive

Tuna Poke 48 per dozen
marinated Yellowfin tuna on a wonton crisp

Smoked Trout 48 per dozen
on pumpkin toast

HOT HORS D'OEUVRES

Mini Meatball Skewer 36 per dozen
barbeque sauce

Chicken Potstickers 36 per dozen
plum sauce

Bourbon Beef Skewers 48 per dozen
bourbon glaze

Coconut Shrimp 48 per dozen
sweet chili sauce

Chicken Satay 36 per dozen
peanut sauce

Vegetable Spring Roll 36 per dozen
sweet red chili sauce

Mini Crab Cakes 48 per dozen
chipotle aioli

Baked Brie 38 per dozen
raspberry in phyllo roll

Irish Purse 38 per dozen
thousand island

Bacon Wrapped Date 36 per dozen
maple glaze

Mini Beef Wellington 38 per dozen
béarnaise sauce

Bacon Wrapped Scallop 38 per dozen
bourbon glaze

tabasco sauce, cocktail sauce and lemon wedges

RECEPTION COLD DISPLAYS

Serves approximately 25 people.

Kettle Chips and Dips	100
spinach and French onion dips	
Fruit	100
seasonal fruit	
Crudité	100
vegetables with spinach dip	
Tortilla Chips and Dips.	125
salsa, guacamole and beer cheese dip	
Meat and Cheese	200
Sliced Italian ham, pepperoni, salami, cheddar and pepper jack cheeses, assorted pickles and peppers served with gourmet crackers and garnished with red and green grapes	
Grilled Vegetables	125
grilled asparagus, red onion, mushrooms, zucchini, peppers, yellow squash and mozzarella drizzled with balsamic reduction, served with toasted focaccia	
Petite Sandwiches	125
assorted petite sandwiches including: turkey and Swiss with cranberry mayo, chicken salad and ham and cheddar cheese with dijonnaise served on slider buns	
Chicken, Tomato and Mozzarella	150
sliced grilled chicken layered between tomatoes and mozzarella, drizzled with balsamic reduction and basil pesto, served with toasted focaccia	
Tenderloin and Marinated Grilled Vegetables	250
sliced herb-crust beef tenderloin with creamy horseradish sauce, marinated grilled vegetables and toasted focaccia	
Iced Jumbo Shrimp	300
75 jumbo shrimp, peeled, chilled and served with	

DISPLAYS

Serves approximately 25 people.

Salad on the Rocks	100
harvest salad with spring greens, candied walnuts, dried cranberries, tomatoes, blue cheese and sherry vinaigrette, Caesar salad with croutons and shaved parmesan, served in rocks glasses	
Vegetable Crudité Shooters	125
carrots, celery, and pepper sticks with ranch, served in square shot glasses	
Shrimp Shooters	150
Jumbo shrimp, cocktail sauce with micro lemon wedge, served in shot glasses	

RECEPTION HOT DISPLAYS

Serves approximately 25 people.

Signature Meatballs	150
honey bbq sauce	
Chicken Tenders	175
breaded chicken strips with honey mustard and ranch dipping sauces	
Jumbo Soft Pretzels	175
served with beer cheese and Carolina mustard	
Wing Sampler	200
dry rubbed, buffalo and sweet chili wings with celery sticks, ranch and blue cheese dipping sauces	
BBQ Sliders	200
pulled chicken and pulled pork with bbq sauce served on mini slider buns with pickles	
Pasta Bar	200
diced grilled chicken in chardonnay sauce with cavatappi pasta, sautéed shrimp in Vodka sauce with fettuccine and grilled vegetables in arrabiata sauce with penne pasta, served with garlic bread sticks	
Mini Crab Cakes and Hot Peppered Shrimp	225
mini crab cakes with chipotle aioli and Cajun dusted shrimp, tossed in sweet, tangy hot sauce	
Steak Bites and Walleye Cakes	350
tender steak bites topped with bourbon glaze and fried onions served with horseradish cream and walleye cakes with chipotle aioli	
Flatbread Trio	150
Roasted Garlic and Wild Mushroom: caramelized	

red onion, boursin cheese and mozzarella blend drizzled with balsamic glaze

Buffalo Chicken: buffalo sauce, red onion, blue cheese, chives & drizzled with ranch

Prosciutto Flatbread: prosciutto, arugula, pesto, mozzarella and boursin chesse

HOT DIPS

Serves approximately 25 people

Spinach and Artichoke	125
toasted focaccia	
Buffalo Chicken	125
pita chips	
Reuben Dip	150
Rye toast points	

PIZZA

16" pizza pie. Serves 8-10 guests.

Cheese	25
three cheese blend and Italian seasonings	
Sausage	25
three cheese blend, Italian seasonings and sausage	
Pepperoni	25

three cheese blend, Italian seasonings and pepperoni

Supreme30

three cheese blend, Italian seasonings, pepperoni,
sausage, mushrooms, peppers and onions

CARVERY STATIONS

**Chef attended carvery stations, 150 per Chef per 2 hour period. One station recommended for every 50 to 75 guests. Each order serves approximately 25 people.*

Roasted Pork Loin*250

roasted apple dijon sauce and mini slider rolls
(one pork loin serves approximately 25 guests)

Roasted Turkey Breast*250

cranberry chutney, garlic aioli and mini slider rolls
(one turkey breast serves approximately 25 guests)

Peppercorn New York Strip* 300

red wine demi, garlic aioli and mini slider rolls
(one half new york strip serves approximately 25 guests)

Herb Crusted Prime Rib*350

au jus, horseradish cream sauce and mini slider rolls
(one half prime rib serves approximately 25 guests)

Tenderloin* 400

rosemary mushroom demi-glace, béarnaise sauce and horseradish cream with mini slider rolls
(two tenderloins serve approximately 25 guests)

DESSERT DISPLAYS

Serves approximately 25 people.

Cookies100

assorted house made

Homemade Apple Crisp 150

served warm with fresh whipped cream

Assorted Cakes and Pies 150

seasonal selection of assorted cakes and pies

Petite Cheesecakes 200

assorted mini cheesecakes

Dessert minis 200

assorted minis to include: mini cheesecake, salted caramel panna cotta shooter and apple streusel tartlet

BAR MENUS

Bartenders will be provided for a fee of \$50 per hour, per bartender, with a minimum of (3) hours

Signature Drinks

Customize your event with a unique, signature cocktail or martini specially crafted for your event. Please inquire with your Catering Sales Representative.

Wine List

Wine pairings and pricing to complement your selected menu are available upon request.

Host Bar

All beverages consumed are paid by the host. One bartender will be scheduled per every 75–100 guests. A 22% service charge is applicable to all hosted bars.

Cash Bar

All beverages consumed are paid in cash by the individual. One bartender will be scheduled per every 125–150 guests.

BAR PRODUCTS

Sparkling Wine

Price by Bottle

Napolean Dry Champagne25

House Wines

Prices by Glass/Bottle

Frontera Chardonnay, Moscato, Merlot, Cabernet ..7/25

Tap Beer

Michelob Golden Draft Light7
Harp8
Guinness8
Smithwick's8

Soft Drinks.....3

Coke, Diet Coke, Sprite, Mellow Yellow, Mr. Pibb, Bottled Water

Domestic Bottles6

Coors Light, Bud Light, Budweiser, Michelob Ultra, Blue Moon

Craft Cans7

Lift Bridge Hop Dish IPA, Indeed Daytripper, Fulton Lonely Blonde, Lagunitas IPA

Import Bottles7

Stella Artois Pilsner Lager, Corona, Peroni

Non Alcoholic7

Kaliber

Ciders, Seltzers

White Claw (black cherry, mango), Ace Pear Cider, Angry Orchard Crisp Apple7

High Noon (pineapple, peach) Nutrl (watermelon, pineapple)8

Keg Beer

Michelob Golden Draft Light 420
Harp520
Guniess520
Smithwick's.....520

Cocktails

Call brands6
Barton: vodka, gin, rum, whiskey,
El Toro: tequila

Premium Brands..... 10

jameson, makers mark, dewars, patron tanqueray, titos, bacardi, captain morgan, e&j

CONTACT

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