



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 is charged at an hourly rate that includes set up of the event, service during the event, and clean up.

AVAILABLE OPTIONS:

Server – \$25 per hour

Bartender – \$25 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 person 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
\$3.75

Full Bar Service

Bourbon Whiskey, Scotch Whiskey, Canadian Whiskey,
Vodka, Gin, Rum, Chardonnay and Merlot Wine,
Regular and Light Beer
\$4.50

Party Trays

International Cheese and Cracker Tray

Premium Cheeses with an International Flair

- Small – \$35
- Medium – \$45 Large – \$65

Shrimp Cocktail

Large Shrimp Served with traditional; Cocktail Sauce

- Small – \$49 (30 pcs.)
- Medium – \$80 (50 pcs.)
- Large – \$125 (75 pcs.)

Antipasto Tray

Sharp Cheese, Gorgonzola, Salami, Prosciutto, Capicola, Olives, Baby Artichokes, Roasted Tomatoes
Basket of Crostini

- Serve up to 15 – \$40
- Serve up to 30 – \$75

Tea Sandwiches Delight

(Choice of 3):

Cucumber and Dill, Smoked Salmon and Cream Cheese
Ham, Egg or Chicken Salad
\$25 /2.5 Dozen

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.

- Medium serves 15-20
\$30 (40 pcs)
- Large serves 25-30
\$45 (65 pcs)

Mini Croissant Sandwich Tray

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

- Medium Serves 8-10

20 Croissants

(Choose 2 Fillings)

Fresh Rotisserie Chicken
(to go) \$8.99

Party Trays

~ **Deviled Eggs**

24 Deviled egg halves
Decoratively piped and
garnished / \$16.

~ **Fresh Fruit Platter**

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

- Serves 20-24 / \$65

~ **Crudities Tray**

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

- Serves 20-24 / \$55

~ **Norwegian Smoked Salmon**

Served with Traditional
Accompaniments and
Assorted Party Breads

- Small – \$50
- Medium – \$60
- Large – \$90

~ **Sliced Roasted Turkey Platter**

Served with a Cranberry
Chutney, and Spicy Mustard
Served warm ready-to-go,
or chilled

- Served as an entrée or
appetizer / \$75

~ **Sliced Tenderloin of Beef**

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

- Serve as an entrée or
appetizer / \$150



Hors D'oeuvres

Standard Hors d'oeuvres

- \$25/1.5 Dozen
- ~ Prosciutto Wrapped Asparagus Spears
- ~ 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 (Vegetable, Margarita, Shrimp)
- ~ Vegetable Spring Rolls
- ~ Assorted Mini Quiche Spanakopita

Premium Hors d' oeuvres

- \$30/1.5 Dozen
- ~ 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
- ~ Smoke Salmon Cornet (Stuffed with a Herb Cream Cheese)
- ~ Buffalo Chicken Spring Rolls
- ~ Brie and Raspberry Purses
- ~ Bacon wrapped Chicken Livers
- ~ Spinach and Artichoke Tartlet
- ~ Crab Rangoon
- ~ Mini Crab Cakes (Additional \$10)
- ~ Mini Lamb Chops (Additional \$20)

Lunch Buffets

- \$18.50 Per Person

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

- \$35 Per Person

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 \$2.50pp)

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 Greens and 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
(additional \$12pp)

Accompaniments

(Choice of 2)

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

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 / \$22

Coconut Layer Cake\$22
Chocolate Layer Cake ...\$22
Carrot Cake.....\$22
Apple Pie.....\$17

Pre-Ordered Cakes

8'\$30
10'\$35
1/4 Sheet.....\$45
1/2 Sheet.....\$75
Full Sheet \$130





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