



*At Sweetwater Branch Inn, we recognize that planning for a special occasion can sometimes be stressful. We're here to help!*

*Sweetwater's Catering and Event Management team will help you to customize the perfect menu for your event. Our in-house catering compliments every occasion from light fare to buffet to full-service dining.*

*On the following pages, you will find carefully planned menu ideas to suit a variety of tastes and budgets. At Sweetwater, our commitment to quality shows in our freshly prepared, original cuisine.*

*We thank you for choosing Sweetwater Branch Inn for your catering needs and look forward to helping you make your event everything you imagine!*





## *Full Menu*



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# *Sweetwater Catering Policy*

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## **Guaranteed Guest Count**

Prices are based on a minimum number of 50 persons. A surcharge will be added if guest count falls below 50. Sweetwater requires the final guest count no later than seven days prior to your event.

## **Catering Contract Agreement**

A \$300.00 catering deposit is required upon signing the **catering** contract. There will be no refund of this deposit if the event is cancelled.

## **Billing Procedures**

We require the final payment seven days prior to your event date. Cash and checks are preferred. **Credit Cards are not accepted unless prior arrangements are made.**

## **Service Period**

A three-hour service period, from the time of guest arrival, is included in your catering prices. If your event requires more time, please see your Good Faith Estimate for additional charges.

## **Decorations**

Sweetwater Catering provides elegant presentations that often include decor from our inn. Floral arrangements are not included in the basic package. Decorative linens for the buffet line are included in the catering per person cost. Crystal candle holders and 10-inch tapered candlesticks or votive candles for each table are available for most catered events. If you provide personal belongings, please bring them in a labeled box no sooner than one day prior to your event. You are responsible for collecting these items at the end of the event. Please contact your Event Director for additional rentals and services.

## **Rentals**

In most cases, basic rentals are included in the catering cost including: linens for the buffet line and guest tables, plates, silverware, glassware, chafing dishes, white platters, bowls, etc. Price does not include beverage fountains, arches, trees, PA speakers, etc.

## **Take-Home Policy**

Due to state guidelines, we do not allow leftover food to leave the premises. Please feel free to discuss this matter with your Event Director.

## **Service Charge**

To ensure that our guests receive the best service and the utmost enjoyment during the event, a 21% service charge will be added to all menus. Therefore, please do not tip Sweetwater Catering employees.

***Please Note: Prices are subject to change. Some menu offerings may depend upon seasonal availability. Gas surcharges may apply. Most prices included are per person unless otherwise noted.***



# *Sweetwater Beverage Service*

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## **Beer and Wine Bar Service**

Price includes: bartender, linens, ice, coolers, silver buckets, pilsners and wine glasses. Non-alcoholic Standard Punch, Sweet and Unsweet Iced Tea and Water Carafes are included. Please add .50 for Sweetwater's Famous Punch. All bar service includes appropriate chilling of provided alcohol. If your guest count exceeds 115 guests and you would like an additional bar/bartender, please see your Event Director for options.

**Client provides all alcohol. We do not permit kegs.**

## **Full-Bar Service**

Price includes bartender, linens, ice, coolers, silver buckets, pilsners, wine glasses, plastic cups for mixed drinks and mixers including: coke, diet coke, sprite, ginger ale, club soda, tonic water, orange juice, cranberry juice, grapefruit juice, pineapple juice and limes. Additional garnishes may be available upon request. Please consult your Event Director if you would like to serve Specialty Drinks. Non-alcoholic Standard Punch, Iced Tea and Water Carafes are included. All bar service includes appropriate chilling of provided alcohol. If your guest count exceeds 115 guests and you would like an additional bar/bartender, please see your Event Director for details.

**Client provides all alcohol. We do not permit kegs.**

## **Tableside Wine Service**

Wine server during meal

Wine glasses provided at each place setting

Open bottles of wine at each table for self serve

**Client provides wine.**

## **Champagne Toast**

Tableside or passed service. Price includes chilling, opening, glassware and service.

**Client provides champagne.**

## **Mimosa Bar Service**

Includes Orange Juice, Standard Punch, Iced Tea and Water.

Bloody marys and Mimosa Bar available; Includes bloody mary mix and service.

**Client provides champagne and/or liquor.**

## **Sweetwater's Famous Punch Bar**

A unique and refreshing blend of cranberry concentrate, raspberry seltzer, ginger ale and pineapple sherbet. Includes carafes of iced tea and water.

## **Basic Punch or Lemonade Bar**

Refreshingly simple and delicious. Includes carafes of sweet and unsweet iced tea and water. Includes server.

## **Coffee Station**

Price includes regular and decaf coffee, hot tea, china cups and saucers, sweeteners and cream.

Tableside coffee service is available

***The service period is three hours. Please see your Good Faith Estimate for additional charges.***

# *Sweetwater Lunch and Dinner Options*

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*We offer the following full service dinner options:*

*Heavy Hors D'oeuvres*

*Buffet*

*Plated & Served*

## *Light Hors D'oeuvres*

Typically comprised of 2-3 hors d'oeuvres items for a "cocktail hour" before a seated dinner or heavy hors d'oeuvres buffet.

## *Heavy Hors D'oeuvres*

Known as "Southern Style," this is one of our most popular receptions here at Sweetwater.

### *Style*

This type of buffet offers a variety of menu items which are all prepared to be mobile for a mingle style of party, i.e. bite-sized, skewered, food stations, etc. This is the most visually appealing type of buffet as food is displayed openly on white trays and stands and usually includes many different food items to tempt the palate.

Small glass plates, small silver forks, steak knives and paper napkins are available on the buffet and all beverages are procured at the bar. This allows for limited seating and promotes mingling.

### *Quantity*

It is standard that we prepare a full meal's worth of food. Typically a Heavy Hors d'oeuvres Buffet is comprised of 6-8 items. Our menu coordinator will help you plan the perfect menu while staying within your budget.

## *Full Service Heavy Hors d'oeuvres*

We are happy to add the formality of having all of your guests seated at a fully set table including silverware, linen napkins, and tableside carafes of iced tea and water service for an additional \$2.50 per person. Please check with your Event Director as to seating capacities for your banquet space.

***Heavy Hors D'oeuvres Dinner pricing ranges from \$26-30 per person depending on the options chosen and number of items.***

***Let our Menu Coordinator help you plan the perfect menu!***

# *Sweetwater Lunch and Dinner Options*

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## *Sweetwater Buffets*

### *Service*

The Buffet Line is attended to by experienced SWB wait staff who pleasantly explain the evening's choices and serve your guests at the buffet line for full service.

### *Efficiency*

Sweetwater's dinner buffet lines are "double ended" with a duplicate of menu on each side to offer faster service to you and your guests. Table assignments, table numbers or place cards are not necessary for this dinner option; however, we do recommend assigned seating for your guests' convenience. If assigned seating is not provided, there may be additional charges for extra place settings and seats. Please contact your Event Director for suggestions.

### *Coordination*

Sweetwater will coordinate with your DJ or Band to announce food service at the correct times and release tables. Our Banquet Manager and Staff will then guide a few tables at a time through the buffet line to eliminate guests standing in a long line. In some cases, buffet meals at Sweetwater are a faster service than a plated dinner.

### *Quantity of Selection*

Please know that a buffet with two meat entrée will provide over 50% of the final guest count of each entrée, a three meat entrée menu offers over 33% of the final count and so on. Buffet dinners at Sweetwater are not set up as an "all you can eat" buffet. If you would like to provide more of any one item, please advise your Catering Coordinator or Event Director.

## *Sweetwater Served Meals*

It is important to decide your menu options with our Catering Coordinator before sending out your invitations so that guests can pre-choose their entrée.

***A served dinner will most likely require the following:***

### *Place Cards*

Place cards are a beautiful way to express the design and style of your event but are also a very functional tool for our servers to identify the entrée the guest has pre-chosen.

Note: Place cards are required for served meals with more than one entrée.

### *Table Numbers*

Table numbers are helpful for seating arrangements. Sweetwater has table numbers available for your convenience.

# *Sweetwater Lunch and Dinner Pricing*

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## *Bronze*

Includes a salad on the buffet, one entrée (poultry, beef, pork or fish), a starch and a vegetable.

## *Silver*

Includes a served salad, choice of two entrées (poultry, beef, pork or fish), a starch and a vegetable.

## *Gold*

Includes a served salad, choice of three entrées, a starch and a vegetable.

## *Platinum*

Includes a served salad, three entrées, three sides and a pasta.

*All dinners include fresh-baked bread & butter, iced tea & water, menu items, china, cutlery, water goblets, basic linens and service.*

*\*Some meat and vegetable options may be subject to market prices.*

***Please inquire for chef's choice menu pricing.***

# Sweetwater Lunch and Dinner Options

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## Salads

### The McKenzie

Spring mix with roasted red peppers, feta cheese and walnuts. Tossed in a light vinaigrette

### The Cushman

Spring mix with dried cranberries, roasted sunflower seeds, mandarin oranges. Tossed with a raspberry-orange vinaigrette.

### Garden

Iceberg and romaine lettuce with sliced cucumbers, carrots and tomatoes, served with light vinaigrette and ranch dressings.

### Classic Caesar

### Warm Spinach with Hot Bacon Dressing

### Hearts of Palm\*

Served with bib lettuce and fresh tomato, seasoned with olive oil and fresh basil

### The Mosaic Chopped

A mix of finely chopped tomato, cucumber, celery, yellow and red peppers and fresh herbs, served on a mix of iceberg and romaine lettuce, tossed with a light vinaigrette

### Caprese\*

Homemade fresh mozzarella, garden tomatoes and basil, drizzled with only the finest olive oil and balsamic vinegar. Add \$1.50 per person.

### The Sweetwater Chopped

Chopped romaine/iceberg lettuce, tossed with chopped cucumber, blue cheese and caramelized pecans. Tossed in a creamy vinaigrette

### Greek\*

Chopped romaine, feta cheese, pepperoncinis and onions. Tossed with homemade Greek dressing

### Winter Salad

Apples, sunflower seeds, slivered almonds and gorgonzola cheese, served on a bed of iceberg/romaine mix. Tossed with a light vinaigrette.

### Sweetwater's Organic Greens Specialty Salad\*

Served with dried cranberries, roasted sunflower seeds and thinly sliced fresh radishes. Topped with a sweet vinaigrette

\*Additional Fees May Apply

## Poultry

### Oven Roasted Turkey Breast

fine roasted turkey breast with a sage gravy

### Chicken Cordon Bleu †

a traditional favorite

### Pepper Parma Rosa

pan seared chicken breasts in roasted red and yellow pepper cream sauce

### Sweetwater's Italian Chicken

with creamy pesto, artichoke hearts and kalamata olives

### Martine's Corn-Stuffed Chicken †

chorizo-corn bread stuffed breast with a sweet cranberry sauce and savory braised onion reduction

### Chicken Madrid †

manchego cheese, basil, pine nut and roasted red pepper stuffed breast topped with steamed asparagus and light white wine sauce

### Guiseppe's †

stuffed chicken with prosciutto ham pine nuts and ricotta wrapped in puff pastry, baked and served with a sage pan sauce. Add \$2.00 per person.

### Classic Herb Encrusted Cutlet

Grilled chicken cutlet with garden herbs, served in light white wine sauce

### Chicken Marsala

lightly sautéed and served with Marsala demi glaze

### Aloha Chicken

marinated in our special homemade teriyaki sauce, grilled and topped with fresh pineapple, onion and jalapeno coulis

### Sweetwater Honey-Pecan Crusted

honey mustard marinated and rolled in sweet flakes. Topped with roasted pecans, with a touch of orange blossom honey

### Thai Chicken

encased in ground peanuts and coconut, served with a side of sweet satay

### Florentine

delicately sautéed and served with a light spinach cream sauce

### Chicken Pignoli †

fontina cheese, sun dried tomatoes and pine nut stuffing, char-grilled and dressed with a white wine cream sauce

### Southwestern Chicken

mojo marinated and char-grilled, topped with peppers, onions and chorizo salsa and garnished with shoestring tortilla strips. Black bean and corn optional.

### Chicken Picatta

Pan seared and topped with lemon, butter, mushrooms and capers.

† All Stuffed Chicken dishes add \$1.50 p/p

# Sweetwater Dinner Options

## Beef

### Beef Bourguignon

filet mignon tips, slow cooked beef burgundy with mushrooms, served with puff pastry shell or rice

### Sirloin Tips

in shallot wine sauce

### Marinated London Broil

with mushroom sauce

### Sweetwater's Italian Flank Steak

marinated and rolled with roasted red peppers, pesto, and prosciutto and char-grilled

### Chuck Roast Tenders

Filet Mignon tender without the price!  
Char-grilled and sliced or served at a carving station

### Veal Marsala\*

with mushrooms

### Filet Mignon 4, 6 or 8 oz\*

grilled medium rare  
simple or stuffed with a gorgonzola cheese  
optional roasted shallot demi-glace

### Sliced Tenderloin\*

with tarragon butter

### New York Strip 10 oz \*\*

sliced with a Portobello mushroom sauce

## Pork

### Grilled Pork Loin or Tenderloin\*

in a variety of marinades

### Pineapple Baked Ham with a Honey Glaze

pan sliced or served at a carving station

### Dijon Pork Loin

seasoned, seared and bathed in an apple cider reduction, rubbed with whole grain mustard and oven roasted

### Tuscan Pork

rosemary and garlic with a braised onion reduction

### Mojo Cubano

marinated in mojo crillo and mesquite char-grilled

### Choice of Sauces:

Mushroom Wine Sauce  
Traditional Au Jus  
Zesty Horseradish Cream  
Italian Putanesca  
Red and Green Onion in Port Wine  
Tarragon Butter  
Dijon Mustard and Apple  
Portobello Mushroom Demi-Glace  
Joe's Homemade Steak Sauce  
Honey Mustard  
Cranberry Mayonnaise

## Seafood

### Big Island Mahi Mahi

marinated in garlic teriyaki, grilled and topped with a pineapple salsa

### Classic Grilled Salmon

with white wine cream sauce

### Poached Salmon

served with a side of capers, lemon slices and finely chopped onions or whole on a platter at room temperature with aspic glaze, or as filet served warm

### Classic Grouper\*

pan-seared, topped with a creamy dill sauce

### Caribbean Grouper\*

grilled grouper, topped with mango cilantro salsa

### Pan Asian Grouper \*

soy and teriyaki marinade with sesame oil  
(optional sesame encrusting)

### Pesto Glazed Snapper\*

grilled with fresh basil pesto and topped with pine nuts

### Seafood Newburg\*

shrimp and scallops in sherry cream, served on a bed of rice or in pastry cups— a timeless classic

### Louisiana Seafood Cakes\*

crab, salmon, scallops, shrimp, peppers and onions. Fried and served with homemade Cajun Remoulade

## Carved Meat Station

### Spiral Cut Honey Baked Ham

served with Dijon mustard and cranberry mayonnaise

### Roasted Turkey

slow baked to a juicy perfection and carved for each guest.  
served with lettuce, tomato slices, condiments and fresh rolls

### London Broil

marinated beef flank char-grilled and  
served with a mushroom wine sauce

### House Roast Beef

garlic and salt rubbed inside round, slow roasted  
served with horseradish and au jus sauce

### Black Angus Prime Rib\*

salt encrusted and cooked to perfection  
15 Guest Minimum

### Sliced Whole Tenderloin\*

Roasted and served with tarragon butter

### Chuck Roast Tenders

Served with Homemade Steak and Horseradish Sauces

**There is a \$50 carving station charge.**

\* Prices subject to change based on market prices

\*\* Recommended for served dinners roasted

# Sweetwater Pasta and Side Options

## Pasta

Filled with Cheese in creamy tomato sauce or pesto cream sauce

**Cheese or Meat Filled Ravioli**  
in marinara

### Giovanna's Cannelloni

this Sweetwater Branch Inn specialty is made of fresh homemade pasta filled with ricotta cheese and spinach, topped with béchamel cheese and marinara.  
Add \$2.50 per person.

**Wild Mushroom Ravioli** in a sherry cream sauce topped with toasted pine nuts

*Add a pasta to your buffet line for \$2.00 p/p*

## Tortellini

## Sides

**Steamed Asparagus\*** with lemon butter. Simple and perfect every time.

**Braised Brussel Sprouts** in herbed butter

**Braised Baby Carrots** in butter and nutmeg

**Parslied Baby Carrots**

**Buttered Corn**

**Country Green Beans** cooked with ham hock and onion

**Green Bean Almandine** delicately buttered and topped with roasted sliced almonds

**Blanched Snow Peas\*** in herbed butter

**Braised Sugar Snap Peas\*** in herbed butter

**Green Peas with Mushrooms**

**Au Gratin Potatoes** an American favorite

**Parslied New Potatoes**

**Roasted Red and Sweet Potatoes** a Sweetwater Favorite!

**Twice-baked Potatoes\*** topped with cheddar cheese

**Yukon Mashed Potatoes**

**Broiled Tomatoes Parmesan**

**Ursula's Spinach Stuffed Tomatoes** sautéed spinach, parmesan cheese and bread crumbs. Topped with sharp cheddar cheese and baked to perfection.

**Herb-Zucchini Sauté**

**Broccoli, Cauliflower and Carrot Medley** lightly steamed with herbed butter

**Julienne Vegetables** (add \$1.50 p/p)

**Ratatouille** sautéed tomatoes, eggplant and zucchini

**Lester's Baked Macaroni & Cheese**

**Orzo** with garden fresh herbs and olive oil

**Orzo with wild mushrooms and pine nuts**

**Seasoned Wild Rice Pilaf**

**Spring Risotto** Arborio rice, seasoned with fresh basil and fresh grated parmesan cheese

**Wild Rice** with raisins and pecans

**Dill Red Potato Salad**

an all-American favorite with a twist

### Vegetable Casseroles

**Broccoli Cheese Casserole**

**Cornelia's Corn Casserole**

**Mama Lo's Squash Casserole**

**Sautéed Squash Medley Casserole**-southern style

**Sweet Potato Casserole**

### Sautéed Vegetable Medley—Choose Three/Four

**Squash**

**Zucchini**

**Eggplant**

**Button Mushroom**

**Roasted Red Peppers**

**Green Peppers**

**Onions**

*Add a vegetable to your buffet line for \$1.75 p/p*

*\*Seasonal/market prices apply*

## Pasta Bar

### Choice of Pastas include (choose two):

Fettuccini  
Penne  
Bowtie  
Linguini  
Cheese Filled Tri-Colored Tortellini\*

### Choice of Toppings include (choose six):

- Pesto Cream
- Parma Rosa
- Alfredo Sauce
- Marinara Sauce
- A la Vodka
- Putanesca (Spicy with Capers)
- Tomatoes
- Artichoke Hearts
- Black Olives
- Arabiata (Spicy with Tomato)
- Sausage
- Chicken
- Shrimp\*
- Sweetwater's Italian Sauce (Pesto Cream with Artichoke Hearts)\*

\*Surcharges apply for these items

*Add a Pasta Bar to your buffet or heavy hors d'oeuvres dinner*

# *Additional Options*

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## *Vegetarian Items*

### **Antipasto Portobello Stuffed Mushroom**

Stuffed and baked with grilled and braised eggplant, sliced tomatoes, pesto and sweet onions topped with mozzarella cheese and served warm

### **Portobello Mushroom Caps**

Carrot and braised onion filling make this a delicious vegan dish

### **Fettuccine with Sautéed Vegetables**

Sautéed vegetables in a white wine cream sauce, served on a bed of fettuccine

### **Spinach and Cheese Enchiladas**

Mexican flavors of spinach and Monterey Jack cheese wrapped in corn tortillas

### **Vegetarian Moussaka**

A twist on the traditional Greek Moussaka, in this dish, barley and fresh vegetables create a hearty, flavorful entrée

### **Giovanna's Cannelloni**

This Sweetwater Branch Inn specialty is made of fresh homemade pasta filled with ricotta cheese and spinach, topped with béchamel cheese and marinara.



## *Children's Menu Options*

Discounted child prices are available to those guests between the ages of 3 and 10 years old.

If the main meal you choose is appealing to your younger guests, they can enjoy a smaller portion for 50% off the adult price.

We also have a standard Children's' Menu available that includes:

**Chicken Fingers**

**Macaroni and Cheese**

**Fresh Vegetable**

\$16 per child

# Sweetwater Hors D'oeuvres ~ Hot

**Please Note: 2-3 items per person unless otherwise noted**

## **Tortellini Parma Rosa**

- with marinara/Alf redo sauce and topped with parmesan or  
- with ravioli

## **Assorted Mini-Quiches\***

bite-sized portions of quiche Lorraine and spinach quiche

## **Hot Artichoke Dip**

artichoke hearts baked with parmesan served with fresh bread

## **Hot Spinach Dip**

spinach, sour cream, parmesan cheese and roasted garlic  
served with fresh bread

## **Spanakopitas\***

spinach and cheese wrapped in phyllo dough

## **Roasted Garlic Pâté**

served with French bread

## **Creamy Brie Puff Pastry**

double cream brie with caramel pecan topping, wrapped in puff  
pastry and baked, served with fresh bread

## **Polenta Patties**

served with roasted red pepper cream

## **Spring Rolls**

crispy vegetarian spring rolls with thai chili dip

## **Stuffed Mushrooms**

- Creamy Cheese  
- Sage Sausage and Cheddar Cheese  
- Smoked Gouda and Grilled Chicken  
- Spinach and Cheese  
- Stuffed with real crab meat\*

## **Portobello Mushroom Wedges**

- carrot and braised onion filling - served warm  
- grilled Roasted Red Pepper and Eggplant Filling topped with  
Fresh Pesto and Melted Mozzarella Cheese

## **Sautéed Portobello Mushrooms**

served with fresh French bread

## **Mile High Bean Dip**

refried beans, ground beef, diced tomatoes, onions, avocados.  
Topped with lots of cheese, sour cream and fresh cilantro, served  
with crispy tortilla chips

## **Black Bean Dip with Lime & Pico de Gallo**

Served with crispy tortilla chips

## **Seafood Cakes\***

with salmon, shrimp and scallops. served with roasted garlic aioli

## **Oysters Rockefeller \***

## **Grilled Shrimp and Tomato Skewers**

brushed with cumin butter

## **Mini Puffs**

- Tuscan Chicken Puffs ~ chicken, sage & pine nuts  
- Goat Cheese and Wild Mushroom Parmesan Puff  
- Goat Cheese, Sun dried Tomato and Basil Puff  
- Crab Puff \*

## **Mini Beef Wellingtons**

bite-sized cuts of filet mignon wrapped in a flaky puff pastry

## **Barbequed Ribs**

tender bites of deliciously grilled pork or beef - market price

## **Meatballs**

choice of Swedish cream sauce or marinara sauce topped with  
melted cheddar cheese

## **Bacon Wraps**

- with shrimp or scallops  
- with chicken nuggets

## **Chicken filled Pot Stickers**

served with Thai Chili or Soy-Wasabi Sauce

## **Empanadas**

filled with spicy chicken and black beans,  
served with cilantro jalapeño crème fraiche

## **Italian Chicken Tenders**

Pesto cream, black olives and artichoke hearts

## **Chicken Wings** with honey barbecue sauce

## **Chicken Tender Station**

with BBQ, Honey Mustard and Ranch

## **Chicken Quesadillas**

grilled chicken and cheese with cilantro jalapeno crème fraiche  
served with salsa

## **Barbecue Skewers**

beef or chicken with pineapple and cherry tomatoes

## **Hot Skewers**

- Beef with Orange Ginger Glaze  
- Marinated Steak and Onion Skewers  
- Southern BBQ Chicken  
- Hawaiian Chicken and Tomato  
- Chicken with Grape Tomato and Onion  
- Thai Peanut Coconut Chicken Tenders

\* Seasonal/market prices apply

**Let our Menu Coordinator help you plan the perfect Heavy Hors d'oeuvres Dinner!**

# Sweetwater Hors D'oeuvres - Cold

**Please Note: 2-3 items per person unless otherwise noted**

## **The Julia**

julienned hearts of palm, zucchini, roasted red peppers and balsamic vinaigrette

## **Grilled Vegetable Antipasto Platter**

marinated roasted red peppers with grilled zucchini, eggplant, and yellow squash, dressed with balsamic vinaigrette and extra virgin olive oil

## **Caponata**

eggplant, capers, peppers, olives served cold with fresh bread

## **Vegetable Basket**

blanched asparagus and French string beans marinated in balsamic vinegar, served with endives and our specialty dill cream dip

## **Caprese**

skewered Grape Tomato, Mozzarella and Fresh Basil

## **Marinated Asparagus**

in balsamic vinegar or Roquefort Cheese Dip

## **Zucchini Rounds with Gorgonzola Cheese and Tomato**

## **Cucumber Rounds topped with herbed cream cheese**

## **Bruschetta (Mini Herb Toasts)**

- Hummus
- Traditional Tomato with Basil and Garlic
- Olive Tapenade
- Caponata eggplant, peppers and onions
- Chopped Roasted Artichoke and Crumbled Goat Cheese
- Wild Mushroom Tapenade
- Mozzarella cheese, sun dried tomato and fresh olive
- Gorgonzola cheese and Caramelized Onion

## **Homemade Focaccia Genovese**

with fresh sage, braised onions and olive oil

## **Homemade Tomato Focaccia Bread**

## **Assorted Tea Sandwiches**

- herbed cream cheese and pimiento spread
- artichoke and crab\*

## **Mexican Dip**

refried beans, cheddar cheese and sour cream served with crispy tortilla chips

## **Guacamole**

with crispy tortilla chips

## **Tortellini Salad**

marinated in an herb vinaigrette and served with sliced black olives, cherry tomatoes and blanched broccoli

## **Bow Tie Pasta Salad**

a variety of colors and flavors with savory pesto, black olives and steamed broccoli. We can customize this salad to suit your taste.

## **Penne Pasta Salad**

with olive oil, sun dried tomatoes, garlic and fresh basil

## **Sweetwater's Homemade Spinach Dip**

served with Fresh French Bread

## **Cream Cheese Torte**

Layers of herbed, roasted red pepper and pesto cream cheeses, decorated with roasted red peppers and pine nuts

## **Deviled Eggs**

## **Shrimp Platter\***

peeled and lightly steamed with cocktail sauce and lemon wedges

## **Whole Poached Salmon\***

served with capers, herbed cream cheese and a basket of assorted fresh breads

## **Smoked Salmon on Pumpernickel Rounds**

with herbed cream cheese, capers and sprigs of dill

## **Pan Asian Delights (Based on Market Pricing) \***

- Assorted Sushi Platter
- Edamame
- Wakami

## **Cucumber Salmon Rounds**

salmon & sour cream topped with capers and parsley dill garnish

## **Crab Claws with Four-Pepper Dipping Sauce\* (Seasonal)**

## **Grilled Shrimp with Snow Pea Wrap\***

## **Classic Antipasto Platter\***

prosciutto, salami, marinated black olives, roasted red peppers, artichoke hearts

## **Champagne Poached Asparagus Wrapped in Prosciutto\***

## **Prosciutto Ham and Melon Wraps\***

an Italian favorite

## **Fabulous Mini Phyllo Shells**

- Crab Meat Salad
- Seafood Mousse
- Sausage and Peppers
- Mushroom and Pine nuts

## **Hearts of Romaine Boats filled with:**

- Goat Cheese or Blue Cheese Crumble
- Salmon Mousse
- Chicken Salad
- Ceviche: Shrimp or Grouper

## **Stuffed Mini Croissants**

with your choice of chicken, ham or tuna salad

## **Chicken Salad**

Served with a choice of crackers, French bread or mini-croissants

## **Crostinis**

- thinly sliced tenderloin rolled with horseradish cream and scallions served on a Crostini
- salmon Mousse and Capers on a Crostini
- sliced pork, Boursin cheese and caramelized onions on a Crostini

\*Seasonal/market prices apply

**Let our Menu Coordinator help you plan the perfect Heavy Hors d'oeuvres Dinner!**

# *Sweetwater Hors D'oeuvres - Continued*

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**Tropical Fruit Salad Bowl\***

assorted fresh cut fruit, such as pineapple, mango, grapes, and other seasonal offerings

**Waldorf Salad**

grapes, walnuts, apples tossed in mayonnaise

**Ambrosia Salad**

mandarin oranges, coconut, cherries and marshmallows tossed in sour cream

**Vegetable Platter**

celery, cucumbers and tomatoes with fresh herb dip (other vegetable options also available)

**Cold Cut Platters**

- turkey and spiraled honey ham ~ roasted and hand-sliced, beautifully presented on a silver platter  
- add sliced cheeses\*  
- add roast beef\*  
served with a basket of assorted fresh breads

**Fondue Station\***

- with strawberries, bananas and pineapple  
- add marshmallows and cream puffs\*

**Fresh Strawberries\***

served with our rich chocolate fondue

**Seasonal Fruit\***

the finest selection of fresh fruit, artfully presented on fine antique platters  
- add chocolate fondue, served in a silver chafer\*

**Three-Cheese Board**

Swiss, pepper jack and cheddar cheeses, cubed and served with toothpicks

**Imported Cheese Board\***

smoked gouda, homemade mozzarella with fresh basil and olive oil and wheel of double cream brie (optional baked in a puff pastry with caramel pecan topping)  
served with red and green grapes, olives, specialty crackers and freshly baked breads

*\* Seasonal/Market pricing applies*

## *Carved Meat Station*

**Roast Beef**

with au jus, horseradish, mayonnaise and mustard

**Honey Cut Spiral Ham**

with mayonnaise and mustard

**Roasted Turkey**

with cranberry sauce and turkey gravy

**Chuck Roast Tenders**

char-grilled and served with homemade steak and horseradish sauces

*All items served with a basket of assorted fresh breads*

**There is a \$50.00 Carving Charge**

***Let our Menu Coordinator help you plan the perfect Heavy Hors d'oeuvres Dinner!***

# *Sweetwater Brunches*

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***Sweetwater Branch Inn does great breakfast and brunch!  
Contact the Menu Coordinator for menu planning and pricing***

*Fresh Seasonal Fruit*

*Muffin and Sweet Roll Basket*

*Fresh Fruit and Yogurt Parfaits  
Topped with Toasted Oats*

*Fresh Baked Seasonal Fruit Cobblers*

*Sweetwater Branch Inn's Famous French Toast Casserole*

*Homemade Crepes—Sweet and Savory  
Filled with Fruit and Dusted with Powdered Sugar*

*Meat and Vegetarian Frittatas, Stratas and Quiches*

*Ursula's Stuffed Tomatoes*

*Crab Crakes with Garlic Aioli*

*Breakfast Meats:  
Bacon, Sausage Patties and Links*

*Honey Baked Ham and Cheese Mini Biscuits  
served with Apple Chutney*

*Poached or Smoked Salmon  
Served with Creamy Dill, Capers and Onions*

*Roast Beef, Honey Baked Ham or Turkey Carving Station*

*Marinated Asparagus and Haricot Verts  
Drizzled with Balsamic Vinaigrette and Garnished with Roasted Red Peppers*

*Made to Order Omelet Bar  
With Custom Topping Choices*

***Brunches are typically set up as heavy hors d'oeuvres style with small glass plates,  
small forks and paper napkins for a mingly feel with a wide variety of food options.  
Please inquire for full service brunch or breakfast options.***

# *Sweetwater Quiches & Afternoon Tea*

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## *Quiche*

### **Queen of Hearts Quiche**

artichoke hearts, pimentos, and three cheeses baked to perfection

### **Tomato and Basil Quiche**

delicately blended with three cheeses

### **Kings Quiche**

broccoli and gouda cheese quiche

### **Summer Sage Sausage Pie**

with a three cheese blend

### **Spinach Quiche**

### **Quiche Lorraine**

### **Broccoli and Gouda with Spinach**

## *Afternoon Tea*

**Scones with fresh whipped cream and a delicious variety of jams**

**Savory Puff Pastries with bacon and cheese fillings**

**Chocolate Layered Cake**

**Fresh Fruit Tray**

**Assorted Tea Sandwiches**

**Sugar Cookies**

***Specialty amenities available.***

***Please inquire for pricing.***

# *Sweetwater Sweets*

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## *Desserts*

**Apple Pie a la mode**

**Cheesecake**

with assorted fruit, caramel or chocolate sauces

**Cobbler a la mode**

(apple, peach or blackberry)

**German Chocolate Cake**

**Hummingbird Cake**

**Italian Pears Zabaglione**

oven baked pears topped with Italy's finest custard

**Mini Key Lime Pie**

**Bourbon Pecan Brownies**

**Strawberry Shortcake**

**Sweet Potato Pie**

**Sweetwater Chocolate Raspberry  
Layered Mousse**

**Tiramisu**

**Joe Joe's Chocolate Molten Mini Cakes Topped with French Vanilla Whip**

# *Frequently Asked Questions & Contact Info*

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## *Frequently Asked Questions*

### **What type of events do you cater?**

We can cater any type of event including weddings receptions, anniversaries, bar or bat mitzvahs, birthdays, corporate events, holiday parties, retirement parties, luncheons, seminars, meetings, etc. Special rates are available for monthly meetings/retreat luncheons.

### **How far in advance should I reserve for my event?**

For prime Saturday nights, we suggest about a year in advance. Typically it is hard to predict which dates fill up quickest. We recommend booking your desired date early.

### **How are prices based?**

Most prices are per person, unless otherwise noted, based on market availability, and are subject to change. Other surcharges may be added where noted. Prices are based on a minimum number of 50 persons. A surcharge will be added if guest count falls below 50 guests. Sweetwater Branch requires the final guest count no later than seven days prior to your event.

### **How do I choose my event food or dinner selections?**

It's helpful for you to look over the menu, consider your guests tastes, the type of event, and the time of day it is held. Our Menu Coordinator will help guide you in your selections and will happily answer any questions you may have.

### **May I have a food tasting?**

Yes, we are happy to have you try your food choices. Please plan to schedule a tasting after you have met with the Menu Coordinator to plan your menu. Please consult the Event Director or Menu Coordinator for pricing. Please note that your tasting will need to be coordinated with the chef and our scheduled events and are not available on the weekends.

***Please let us know if you would like to discuss our services further.***

***We welcome your questions and suggestions, and we look forward to serving you.***

***Thank you!***



## *Contact Information*

### **Sweetwater Branch Inn**

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**Fax 352-371-3771**

**E-Mail: [events@sweetwaterinn.com](mailto:events@sweetwaterinn.com)**

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