



CATERING MENU

Since our opening in 1989 we have catered hundreds of events, ranging from intimate dinners and cocktail parties to large weddings and retreats.

It is our goal to serve consistently excellent food with friendly, professional service in surroundings that are relaxed and comfortable.

When preparing your food we use the finest, freshest ingredients available; crafted with our own hands and created from our hearts.

Our philosophy is that in this world of constant change, there need to be places that feel like going home; places to re-charge where you can duck out for a moment, relax, eat a great meal, capture a smile and remember to take in a deep breath. Our aim is and has always been to make the Silverwater one of these places.

EAT. DRINK. LOVE.

Years of experience with professional
(360) 385-6448 ~ F: (360) 379-8904

237 Taylor Street ~ Port Townsend ~ WA ~ 98368
catering@SilverwaterCafe.com ~ www.SilverwaterCafe.com

- Event Coordination
- Custom Menus
- Location
- Rentals and Equipment
- Linens
- Flowers
- Wedding Cakes
- Photographers

Terms for Catering:

- Consultation is free.
- 50% deposit due with signed contract (at least two weeks prior to event), this is non-refundable and applied towards balance.
- Confirmed number of guests one week in advance.
- Pricing does not include WA state sales tax.
- The final bill will include sales tax.
- 15% gratuity will be added in the final bill.
- Balance due within one week after the event.

** See catering contract for full list of terms.*

Let us put our knowledge and experience to work for you!

BAR SERVICE

All bar services are customized to your liking. Below is a menu of beverages we have available. You may choose to setup a hosted bar (paid for by event host) or no-host bar (cash paid per drink).

NON-ALCOHOLIC BEVERAGES

Fresh Brewed Regular and Decaffeinated Coffee and Assorted Hot Teas \$2

Apricot Iced Tea \$2

Coke, Diet Coke and Sprite \$2

Juice: Orange, Cranberry, Tomato, Grapefruit, Pineapple or V8 \$2.50

Martinelli's Apple Juice \$2.50

San Pellegrino Orange, Blood Orange and Lemon \$2 (subject to availability)

San Pellegrino Water \$3

ALCOHOLIC BEVERAGE

House Wines

\$5

Lindeman's Semillon Chardonnay

Lindeman's Cabernet Shiraz

*We have many wines available by glass; please ask to see our full menu.

Bottled Beers

\$4

Pilsner Urquell, Ninkasi Oat's Stout, New Castle Nut Brown Ale, Pyramid Hefeweizen, Corona, Coors Light, Heineken, Alaskan Amber, Bud Light and St. Pauli Non-Alcohol.

Well Liquors

Sky Vodka, Beef Eaters Gin, Jim Beam Bourbon, Cuervo Gold Tequila,

Dewars Scotch, Bacardi Light Rum

Well Drinks \$6

Martini's \$8

*Higher shelf liquors are available by request. (pricing will vary)

APPETIZERS

Per Person Price

PLATTERS

Antipasto Platter A variety of sliced meats, cheeses, pickled vegetables and olives with assorted spreads, fresh baguette and Dijon mustard.	\$5
Mediterranean Sampler House made hummus, tabbouleh salad, marinated olives, artichoke hearts, peppers, fresh mozzarella cheese, cherry tomatoes and sliced cucumber. Served with soft pita bread.	\$5
Vegetable Crudite Fresh seasonal vegetables served with blue cheese and creamy herb dipping sauces.	\$3
Grilled Vegetable Platter Seasonal vegetables lightly seasoned and grilled al dente.	\$4
Cheese Platter Assorted domestic and imported cheeses served with baguette and crackers.	\$4
Smoked Seafood Platter A variety of freshly smoked seafoods displayed with garnishes of red onion, capers, cornichons and lemon cream cheese. Served with baguette and crackers.	\$5-6

DIPS AND SPREADS

Artichoke Parmesan Pate Warm blend of artichoke hearts, Parmesan cheese and garlic spread served with baguette.	\$4
Chevre Bomb Isle de France goat cheese topped with a mixture of artichoke hearts, olives, roasted peppers and pesto on warm pita bread.	\$5
Silverwater Hummus Lemony, garlicky creamy goodness, served with soft pita bread triangles.	\$3
Roasted Pepper and Walnut Pate Roasted red bell peppers and toasted walnuts blended with cream cheese and lemon.	\$3
Olive and Herb Dip Chunky green olive, fresh herb, olive oil, lemon and anchovy dip served with pita wedges.	\$3
Smoked Salmon or Albacore Spread House smoked fish blended with heavy cream, fresh dill and cracked black pepper.	\$4
Baked Brie with Mushrooms Wedges of soft French brie topped with an assortment of mushrooms sautéed with red onion, fresh thyme and a hint of lemon. Served with crostini.	\$3
Liptaur Cheese Famous spread of cream cheese, Hungarian paprika, capers and caraway, served with rye toasts.	\$3
Macedonian Feta and Red Pepper Spread Feta cheese blended with roasted red pepper, pepperoncini, olive oil and lemon, served with soft pita bread wedges.	\$3
White Bean and Roasted Garlic Spread Blended with fresh basil and thyme, served with crostini.	\$3

SKEWERS

Caprese Skewers Fresh mozzarella cheese, basil and tomato on skewers drizzled with balsamic syrup and cracked pepper.	\$4
Fruit Skewers Fresh seasonal colorful fruit laced onto bamboo skewers.	\$4
Coconut Curry Chicken Skewers Strips of chicken breast marinated in curried coconut sauce, baked on bamboo skewers and drizzled with peanut sauce.	\$5
Beef Tip Skewers Tender beef tips in tangy marinade topped with green onion and sesame seeds.	\$5
Sweet Chili Marinated Prawns Garnished with lemon zest and green onion.	\$5
Chicken and Sausage Skewers Tender chicken bites alternated with Italian sausage and red bell peppers.	\$5
Falafel Skewers Flavorful Middle Eastern garbanzo fritters with tomato and cucumber, drizzled with tzatziki.	\$5

CROSTINI

- Tomato Bruschetta** Finely diced tomato, garlic, basil, sea salt, black pepper and extra virgin olive oil, served on grilled crostini, drizzled with balsamic syrup. \$4
- Smoked Salmon Crostini** Crisp crostini spread with French goat cheese and topped with oven roasted tomato, thinly sliced red onion and basil and house smoked salmon. \$5
- Crab and Shrimp** Our house mix of succulent crab and baby shrimp with a hint of lemon, served on crostini. \$5
- Cambazola and Date** Creamy blue brie cheese and medjool dates on toasted crostini \$4

POCKETS

- Quesadillas** Crab and avocado, shrimp and mango, or beef and green chili quesadillas, served in wedges with sour cream. \$4
- Mini Strudels** Feta and spinach, crab and boursin, mushroom and goat cheese or salmon and cream cheese. \$4
- Empanadas** Flaky pastry filled with savory beef filling with chilis, raisin and pine nuts. \$5
- Ravioli** Home made ricotta, chard and fresh herb ravioli, served deep fried with roasted red pepper coulis. \$4
- Piroshky** Tender dough wrapped around ground beef and sour cream filling with fresh dill. \$5
- Olive and Fennel Phyllo Pastries** Buttery layers of phyllo dough folded around sweet fennel and salty olive filling. \$4
- Summer Rolls** Fresh vegetables, prawns and cilantro wrapped in a rice wrapper, served with peanut sauce \$5

OTHER

- Crab Stuffed Mushroom Caps** Dungeness crab and herbed cheese stuffed button mushroom caps. \$5
- Dungeness Crab Cakes** Tender baby crab cakes with lemon aioli and fresh basil. \$5
- Oyster Bar** Fresh shucked raw oysters bar on ice with a variety of sauce accompaniments. Market Price
- Curried Lamb Meatballs** Served with tzatziki. \$4
- Prawn Cocktail** Chilled poached prawns served with lemon and cocktail sauce. \$5
- Sesame Pea Pods** Blanched pea pods tossed with sesame oil, soy sauce and sesame seeds. \$3
- Turkey and Avocado Sliders** Fresh roasted turkey, avocado, lettuce, tomato and sauce on a Paned'Amore bun. \$3 ea.
- Fresh Fish Fritters** Light salmon and ling cod batter, deep fried and tender, served with tartar sauce. \$4
- Salmon Ceviche** Cape Claire salmon chopped fine with peppers and onions, cured with fresh lime juice. \$4
Served with homemade tortilla chips.
- Bite Sized Frittatas** Either broccoli and cheddar, feta, artichoke and spinach, or sausage and red pepper. \$4
- Polenta Bites** Creamy polenta cakes topped with thinly sliced tomato, fresh basil, grilled eggplant and fresh mozzarella. \$4
- Buttermilk Fried Artichoke Hearts** Lightly battered artichoke hearts, deep fried, tossed with parmesan cheese and served with a sweet chili aioli sauce for dipping. \$4
- Marinated Mushrooms** Button mushrooms marinated in olive oil and vinegar, oregano and garlic. \$2
- Arancini** Small risotto fritters with saffron and cheese, wrapped around a bite of fresh mozzarella, fried and served with Sicilian red sauce for dipping. \$4
- Naan Pizzas** Grilled naan topped with many assorted toppings. \$10
- Fried Calamari ala Romano** Lightly dusted and fried calamari, tossed with fresh basil, red onion and roasted tomatoes. \$4
- Focaccia** Fresh thick focaccia topped with red sauce, Parmesan and Romano cheeses, artichoke hearts and Greek olives. \$3
- Marinated Cheeses** Feta, French goat and Mt Townsend Creamery cheeses marinated in extra virgin olive oil and herbs. \$3

PASTA BAR

Choice of two pasta entrees:

Spaghetti with Marinara

Spaghetti with Beef & Pork Marinara

Fettuccine Alfredo

Pesto Chicken Fettuccine Alfredo

(other pasta options available, pricing may vary)

Served with Caesar Salad & Garlic Bread

\$16 Per Person

Add: Beef Meatballs for \$2 or Lamb Meatball for \$3

TACO BAR

Pork Verde

Seasoned Ground Beef

Chili Rubbed Shredded Chicken

Chili Rubbed Red Snapper (seasonal)

Served with corn tortilla, Mexi-rice, sour cream, pico de gallo, lettuce, tomato, onion & olives (sautéed cabbage comes with red snapper)

Choice of Two ~ \$20 Per Person

Choice of Three ~ \$24 Per Person

Add guacamole \$2 per person

All of the Above ~ \$30 per person

DELI BUFFET

Sliced assorted cold cuts of ham, beef and turkey.

Sliced tomato, red onion, lettuce, pickles.

Assorted cheeses, deli condiments & breads.

Served with coleslaw and almond shortbread.

\$14 Per Person

BOXED LUNCH

Choice of:

Turkey, Roast Beef, Ham or Vegetarian Sandwich

Packed in a paper bag with coleslaw, fresh whole fruit, chips, bottled water & almond shortbread.

\$15 Per Person

SUB SANDWICH BUFFET

Prepared on a Pane d'Amore Baguette.

Includes coleslaw and sin chips.

Choice of Two:

BLTRTC - Thick cut bacon, lettuce, tomato, roasted turkey and cream cheese.

Very Veggies - Fresh bell peppers, hummus, fresh basil, spinach, tomato, onion, carrot, cucumber slices and Dijon aioli.

French French Dip - Roast beef, a thick wedge of Brie and house made au jus.

Artichoke Chicken - Grilled chicken breast topped with artichoke hearts and roasted bell pepper, fresh mozzarella and basil aioli

Club - Turkey, roast beef, ham, bacon, cheddar, Swiss, lettuce, tomato, onion, mayonnaise and mustard.

Traditional - Choice of ham, turkey or roast beef and choice of cheddar, Swiss, smoked gouda or pepper jack cheese with lettuce, tomato, onion, mayonnaise and mustard.

\$15 Per Person

MEAT LOVERS BUFFET

Includes: Green salad, baguette and butter.

Corned Beef & Cabbage

Certified Angus brisket slow cooked overnight with pickling spices. Served with bacon braised green cabbage, roasted red potatoes and stoned ground mustard cream sherry sauce.

Sicilian Meatloaf

Painted Hills beef and ground pork with marinara, Italian herbs and spices stuffed with fresh mozzarella cheese and topped with demi. Served with mashed potatoes.

Pot Roast

Slow roasted pot roast with carrots, potatoes, onion and gravy.

(Choice of one buffet)

\$17 Per Person

PLATED ENTREES	Entrees Include: Seasonal vegetable, mixed green salad with champagne vinaigrette or Caesar salad, fresh baguette and berry crisp.	Per Person Price
Marinated Tri-Tip	Marinated tri tip slow roasted and served with your choice of garlic mashed potatoes, Parmesan risotto or roasted potatoes.	\$28
Lamb Shank	Port wine braised bone in lamb shank with lamb jus and pomegranate molasses. Served with roasted potatoes.	\$28
Seared Mahi-Mahi	Seared with Wasabi then Served with English Cucumber Relish and Almond-Rice Pilaf.	\$33
Alaskan Halibut (seasonal)	Alaskan halibut with a Pine-Nut & Basil Beurre Blanc or Hazelnut Cream Sauce. Served with Almond Rice Pilaf.	\$33
Honey BBQ Salmon	Served with Blackberry Beurre Blanc and Almond-Rice Pilaf.	\$28
Baked Wild Alaskan Salmon	Troll caught Alaskan salmon, lightly seasoned, baked to medium and served with almond rice pilaf. We believe this is the finest salmon, and it is our most popular catering entrée.	\$27
Stuffed Chicken Breast	Chicken breast stuffed with prosciutto and smoked gouda with a light roasted red pepper cream sauce and parmesan risotto.	\$28
Grilled Chicken Marsala	Topped with Fontina Cheese and Button Mushroom Marsala Sauce. Served with Roasted Fingerling Potatoes.	\$26
Chicken Piccata	Served with a Lemon-Caper Butter Sauce and Almond-Rice Pilaf.	\$25
Chicken Parmesan	Served with Sweet Onion Marinara and Almond-Rice Pilaf.	\$24
Wild Mushroom Fettuccine	A mixture of wild mushrooms in a basil pesto cream sauce tossed with fettuccine & topped with toasted pine nuts, Italian parsley, Parmesan & Mt. Townsend's truffled fromage blanc.	\$19
Fettuccine Alfredo	Fettuccine & creamy Alfredo sauce with garlic bread. Add: grilled chicken breast \$4 or 4 jumbo prawns, \$6	\$16
Dungeness Crab Louis (seasonal)	Dungeness crab, crisp romaine, boiled egg, black olive, asparagus, lemon, tomato, zesty louis dressing & garlic bread	\$17
Shrimp Louis	Crisp romaine lettuce with bay shrimp, hard-boiled egg, lemon, olives and asparagus with house-made Louis dressing served on the side.	\$15
Washington Apple Salad	Chopped Romaine lettuce, chicken breast, local apples, bacon, blue cheese crumbles, tomato, and candied walnuts tossed with honey mustard vinaigrette.	\$13
Mushroom Strudel	Sautéed mushrooms and goat cheese rolled in flaky pastry on a bed of greens with pine nuts, fresh basil, olive oil, balsamic reduction and roasted tomato.	\$15

~ DINNER BUFFETS ~

(Minimum guarantee of 15 guests)

Dinner buffets include seasonal vegetable, fresh baguette and mixed berry crisp.

#1

Choice of Two Entrees

Marinated Tri Tip
Chicken Marsala
Chicken Piccata
Chicken Parmesan
Spaghetti (with or without meat)
Mushroom Pesto Fettuccini Alfredo

Choice of Two Sides

Garlic Mashed Potatoes
Roasted Potatoes
Almond Rice Pilaf
Herb Couscous
Parmesan Risotto

Choice of Salad

Mixed Greens, Veggies and Champagne Vinaigrette
Caesar Salad
\$30 per person

#2

Our most popular buffet!

Choice of Two Entrees

Honey BBQ Salmon
Baked Wild Alaskan Salmon
Marinated Tri-Tip
Cilantro Ginger Lime Prawns
Roasted Vegetable Risotto
Athenian Pasta

Choice of Two Sides

Garlic Mashed Potatoes
Roasted Potatoes
Almond Rice Pilaf
Herb Couscous
Parmesan Risotto

Choice of Salad

Mixed Greens, Veggies and Champagne Vinaigrette
Caesar Salad
House Salad
Spinach and Beet Salad
Caprese Salad
\$45 per person

We are happy to customize a buffet to your liking.

Please contact us to schedule a consultation.

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DESSERTS

Served with whipped topping.

Pie

\$5.75 per person

Peach Amaretto with crumble topping
Northwest Blackberry
Key Lime
Spiced Pumpkin
Pecan
Granny Smith Apple

Cheesecake

\$5.75 per person

Raspberry White Chocolate
Chocolate Espresso
Classic Philadelphia

Other Specialties

(pricing shown per person)

Berry Crisp \$3
Chocolate Truffle Torte \$6
Kahlua Chocolate Mousse \$7
Strawberry Limoncello Tiramisu \$7
Traditional Tiramisu \$6

** Pricing subject to change when ordering a variety of desserts.*

WEDDING CAKES

\$3.50 per person

Cake Flavors

Chocolate
Almond
Lemon Poppy seed
Vanilla German
Chocolate Orange

Butter Crème Frosting Flavors

Chocolate
Almond
Vanilla
Orange
Lemon

Fillings

Chocolate
Apricot
Raspberry
Lemon
Other