



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.

CATERING MENU

BEVERAGE SERVICE

Fresh Brewed Regular and Decaffeinated Pura Vida Coffee & Assorted Hot Teas \$2.00 per person

Apricot Iced Tea \$2.00 per person

Assorted cans of Soda \$2.00 each

Assorted Bottled Juices \$2.50 each

Bottled Water \$1.50 each

San Pellegrino \$2.75 each

ALCOHOLIC BEVERAGE SERVICE

Please see our bar & wine menus

Full Bar Service

Hosted Bar \$125 per hour

This includes \$100 of drink credit and is non-refundable.

Cash Bar \$125 per hour

You will be credited \$100 per hour according to sales.

Beer & Wine Bar

Hosted Bar \$75 per hour

This includes \$50 of drink credit and is non-refundable.

Cash Bar \$75 per hour

You will be credited \$50 per hour according to sales.

We have other alcoholic beverage services available.
Please contact our catering staff for more information.

(360) 385-6448

APPETIZERS

Per Person Price

Ahi Tuna Tartar (seasonal) Sashimi grade Ahi tuna tartar on sesame brittle topped with seaweed salad and wasabi caviar.	\$5
Antipasto Platter A variety of meats, cheeses, pickled vegetables and olives served with assorted spreads, fresh baguette & butter.	\$5
Artichoke Parmesan Pate Warm artichoke hearts, parmesan and garlic spread served with fresh baguette.	\$4
Beef Carpaccio Thin sliced All-Natural tenderloin marinated in lemon, Italian herbs, and white truffle oil.	\$6
Caprese Skewers Fresh mozzarella cheese, basil and tomato on skewers drizzled with balsamic glaze.	\$5
Chevre Bomb Isle de France goat cheese topped with a mixture of artichoke hearts, olives, roasted peppers and pesto on warm pita bread.	\$6
Coconut Curry Chicken Skewers Served with peanut sauce.	\$5
Crab Stuffed Mushroom Caps Dungeness crab and herbed boursin cheese stuffed button mushroom caps.	\$5
Dungeness Crab Cakes with Lemongrass Aioli Tender baby crab cakes served with lemongrass aioli, fresh cilantro, pickled ginger & plum sauce.	\$5
Fresh Fruit Skewers Fresh seasonal fruits on skewers.	\$4
Fresh Shucked Oyster Bar Raw oyster bar on ice with a variety of sauce accompaniments.	Market Price
Fresh Vegetable Crudités Fresh seasonal Vegetables served with Creamy Herb Dip.	\$3
Grilled Vegetable Platter Seasonal vegetables, lightly seasoned and grilled al dente.	\$4
Spring Rolls Hand rolled and filled with fresh vegetables, herbs, ginger plum sauce & sherry miso.	\$4
Hoisen Beef Skewers Served with Red Bell Pepper and Onion	\$5
Local, International & Domestic Cheeses	\$4
Curried Lamb Meatball Served with Tzatziki.	\$4
Mini Quiches Miniature quiches with flaky pastry	\$4
Silverwater Hummus Middle-Eastern herb & garbanzo served with soft pita triangles and fresh baguette.	\$3
Smoked Seafood Platter A variety of freshly smoked seafood displayed with garnishes of chopped egg, red onion, capers and assorted cream cheeses. Enjoy with crackers or miniature bagels.	\$6
Sweet Chili Marinated Prawns Garnished with lemon zest and green onion.	\$5
Tomato Bruschetta Served on garlic crostini.	\$4
Wild Mushrooms in Puff Pastry Wild mushrooms and fontini cheese baked in puff pastry.	\$5
Smoked Salmon Crostini Served on English muffin toast spread with French goat cheese and topped with marinated tomato, onion & basil.	\$4

SOUP & SALAD ENTREES	All salad entrees are served with fresh baguette and butter.	Per Person Price
Caesar Salad	Caesar salad with crunchy organic romaine, fresh croutons & Parmesan cheese.	\$8
	Add: Cape Cleare Salmon \$7, Chicken \$4	
Dungeness Crab Louie <i>(seasonal)</i>	Dungeness crab, crisp romaine, boiled egg, black olive, asparagus, lemon, tomato & zesty louie dressing.	\$17
Shrimp Louie	Bay shrimp atop romaine lettuce and garnished with hard-boiled egg, lemon, olives and asparagus with house-made louie 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
Silverwater Cobb	Salad of mixed baby greens, topped with fresh roasted turkey, hard boiled egg, grape tomatoes, feta cheese, olives, cucumber and house ranch.	\$13
Strawberry Salad <i>(seasonal)</i>	Organic baby arugula, pickled onions, almonds, strawberries and French goat cheese tossed in our house made champagne vinaigrette.	\$10
Clam Chowder or Soup of the Day	Our famous clam chowder or our fresh soup of the day.	Cup \$5 Bowl \$7

PASTA BAR

\$16 Per Person

Caesar Salad

Garlic Bread

Spaghetti with Marinara

Spaghetti with Beef & Pork Marinara

Fettuccine Alfredo

Pesto Chicken Fettuccine Alfredo

(other pasta options available)

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

LUNCH ENTREES_ Include Pura Vida Regular Coffee & Assorted Hot Teas or choice of Iced Tea or Lemonade & choice of green salad, Caesar salad, potato salad or coleslaw and shortbread.		Per Person Price
B.L.T.R.T.C	Bacon, lettuce, tomato, roasted turkey & cream cheese.	\$15
Rotini Gorgonzola	Rotini pasta tossed with broccoli and zucchini in a rich gorgonzola cream sauce. Served with fresh baguette & butter.	\$19
Wild Mushroom Fettuccine	Sautéed wild mushrooms tossed with fettuccini in a creamy pesto alfredo. Topped with toasted pine nuts, Italian parsley, Parmesan & Mt. Townsend's truffled fromage blanc. Served with fresh baguette & butter.	\$18
Crab & Shrimp Melt	Crab & shrimp broiled on an English muffin with tomatoes & cheddar cheese.	\$16
Herbed Focaccia Sandwich	Peaches, Havarti, field greens, balsamic glaze, tomato, onion and cucumber. <i>Add chicken or ham for and additional \$2 per person</i>	\$11
Baked Wild Alaskan Salmon	Delicately seasoned baked wild Alaskan Coho Salmon from Cape Clear.	\$18
Fettuccine Alfredo	Fettuccine & creamy Alfredo sauce with garlic bread. Add: grilled chicken breast \$4 or 4 jumbo prawns, \$6	\$12
Curry Chicken Salad Sandwich	Curried chicken, raisins, almonds, carrot and onion salad topped with spinach, tomato and served on ciabatta bread.	\$12
Deli Buffet	Sliced assorted cold cuts of ham, beef, turkey, sliced tomato, red onion, lettuce, pickles, sliced premium assorted cheeses, assorted deli condiments, fresh baked breads, choice of side & almond shortbread.	\$14
Boxed Lunch	Choice of sandwich: turkey, roast beef, ham, or vegetarian, whole fresh fruit, bag of chips, almond shortbread & bottled water. <i>(Designed for lunch on the go, excludes coffee, tea service & choice of side)</i>	\$13

PLATED DINNERS	Entrees Include Mixed Greens with House Dressing, Fresh Baguette & Sweet Butter, Seasonal Vegetables & Dessert.	Per Person Price
Marinated Tri-Tip	Italian (balsamic garlic marinade with port wine demi) or Asian Style (orange hoisen marmalade). Served with Roasted Fingerling Potatoes.	\$27
Lamb Shank	Port wine braised bone in lamb shank with lamb jus and pomegranate molasses. Served with roasted fingerling potatoes.	\$28
Pork Scaloppini	Thin sliced tempura pork tenderloin atop parmesan risotto with mushroom marsala.	\$26
Seared Mahi-Mahi	Seared with Wasabi then Served with English Cucumber Relish and Almond-Rice Pilaf.	\$33
Alaskan Halibut (March-Sept)	Served with a Pine-Nut & Basil Beurre Blanc -or- Hazelnut Cream Sauce- and 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
Orange Glazed Duck Breast	Succulent duck breast marinated with sesame, orange, ginger and soy and then roasted with sherry miso glaze. Served with almond rice pilaf.	\$28
Amaretto Chicken	Chicken breast cooked with mushrooms in a fragrant lemon curry sauce with a hint of amaretto. Served over fresh pappardelle and garnished with grape tomatoes.	\$22
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
Slow Roasted Tomato Ravioli	Topped with Parmesan Cheese and Creamy Tomato Basil Sauce.	\$20

~ DINNER BUFFETS ~

(Minimum guarantee of 15 guests)

All Dinner Buffets Include Freshly Brewed Pura Vida Coffee, Assorted Hot Tea's,
Fresh Baguette & Sweet Butter and Seasonal Vegetables

#1

~Choice of Salad~

Capresse Salad

Traditional Caesar Salad with Fresh Parmesan and Garlic
Croutons

Mixed greens with Carrots, Roma Tomatoes, English
Cucumber, and House Dressing

~Choice of Two Sides~

Roasted Fingerling Potatoes

Almond-Rice Pilaf

Herb Couscous

Parmesan Risotto

~Choice of Two Entrees~

Grilled Chicken Breast with Mushroom & Marsala Wine Sauce

Breaded Chicken Piccata

Marinated Tri-Tip

Wild Mushroom Fettuccini

~Choice of Dessert~

Strawberry Limoncello or Classic Tiramisu, Black Raspberry
Crisp, Chocolate Truffle Torte or Key Lime Pie

\$35 per person

#2

Our most popular buffet!

~Choice of Salad~

Capresse Salad

Mixed greens with Carrots, Roma Tomatoes, English
Cucumber, and House Dressing

Chioga Beets, baby spinach, candied walnuts, pickled onion and
feta tossed in champagne vinaigrette.

~Choice of Two Sides~

Roasted Fingerling Potatoes

Almond-Rice Pilaf

Herb Couscous

Parmesan Risotto

~Choice of Two Entrees~

Honey BBQ Salmon

Baked Wild Alaskan Salmon

Alaskan Halibut (seasonal)

Marinated Tri-Tip

Slow Roasted Tomato Ravioli

~Choice of Dessert~

Strawberry Limoncello or classic Tiramisu, Black Raspberry
Crisp, Chocolate Truffle Torte, Key Lime Pie

\$45 per person

#3

Mixed greens with Carrots, Roma Tomatoes, English Cucumber, almonds, and House Dressing

Ahi Tuna Tartar over Sesame Brittle & topped with seaweed salad & wasabi caviar

Almond-Rice Pilaf

Wasabi Mashed Potatoes

Asian Style Beef Tenderloin

Seared Mahi-Mahi with Cucumber Relish & Wasabi Buerre Blanc

Kahlua Chocolate Mousse with Whipped Cream

\$62 per person

DESSERTS

PIES \$20

Each Serves 8

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

CHEESECAKES \$30

Each Serves 12

Raspberry White Chocolate
Chocolate Espresso
Classic Philadelphia

COOKIES AND BARS \$18

Serves 12

Classic Chocolate Chip
White Chocolate Hazelnut Chunk
Almond Shortbread
Double Chocolate Brownies
Hazelnut Biscotti Rings

OTHER SPECIALTIES \$24

Each Serves 12

Blackberry Crisp
Raspberry Crisp
Chocolate Truffle Torte

CAKES & WEDDING CAKES

\$3.50 per person, \$25.00 minimum

Cake Flavors

Chocolate
Almond
Lemon Poppyseed
Vanilla
German Chocolate
Orange

Butter Crème Frosting Flavors

Chocolate
Almond
Vanilla
Orange
Lemon

Fillings

Chocolate
Apricot
Raspberry
Lemon
Other