



4-Course Dinner

CATERING/EVENTS PLATED 4-COURSES

\$75 PER PERSON PLUS TAX AND SERVICE

SALAD (CHOOSE ONE)

House Salad (Vegan, GF)

Mixed greens, cucumber, tomato, carrots, pepitas, radishes and sweet onion poppy seed dressing

Caesar Salad

Romaine, parmesan, house made croutons and dressing served with a lemon wedge

SOUP CHOICES (CHOOSE ONE)

Mushroom Onion Soup (GF)

Cream based Waterhouse specialty

Soup du Jour

Chef's choice soup for the day

ENTREE CHOICES (CHOOSE THREE)

Surf & Turf (GF)

4 oz tenderloin and pan seared scallops served with potatoes and seasonal vegetables

Statler Chicken (GF)

Stuffed bone-in chicken served with rice and seasonal vegetables

Seafood Risotto (GF)

Lobster, crab, shrimp, vegetables in a creamy risotto

Rack of Lamb (GF)

served with potatoes and seasonal vegetables

Eggplant Roulade (vegetarian)

Panko breaded sliced eggplant stuffed with mascarpone and mozzarella and served with house made marinara

Tenderloin Risotto (GF)

Beef tenderloin and vegetables served in a creamy risotto

Honey Ginger Glazed Salmon (GF)

served with rice and seasonal vegetables

Wild Boar Bolognese

Served over pappardelle pasta

BEVERAGES

Soft Drinks

Coco-cola products, iced tea and lemonade

Coffee & Tea

Parker House and Sons drip coffee or selection of MEM teas

DESSERTS

Flourless Chocolate Tort (GF)

Chocolate cake with raspberry sauce with whipped cream

Crème Brûlée (GF)

Traditional vanilla Crème Brûlée

22% SERVICE CHARGE
NOT INCLUDED

BARTENDER FEE OF \$150
FOR GROUPS LARGER
THAN 15 NOT INCLUDED

8.5% TAX NOT INCLUDED

(GF) = GLUTEN FREE



5-Course Dinner

CATERING/EVENTS PLATED 5 COURSES

\$95 PER PERSON PLUS TAX AND SERVICE

SALAD (CHOOSE ONE)

House Salad (Vegan, GF)

Mixed greens, cucumber, tomato, carrots, pepitas, radishes and sweet onion poppyseed dressing

Caesar Salad

Romaine, parmesan, house made croutons and dressing served with a lemon wedge

SOUP CHOICES (CHOOSE ONE)

Mushroom Onion Soup (GF)

Cream based Waterhouse specialty

Soup du Jour

Chef's choice soup for the day

APPETIZER CHOICES (CHOOSE TWO)

Lobster Wontons

Fried, cream cheese and lobster

Calamari & Zucchini

Fried with pepperoncini aioli

Individual Flatbread

Thai chicken, Margherita, Fig & Pig or Roasted Vegetable

ENTREE CHOICES (CHOOSE THREE)

Surf & Turf (GF)

4 oz tenderloin and pan seared scallops served with potatoes and seasonal vegetables

Statler Chicken (GF)

Stuffed bone-in chicken served with rice and seasonal vegetables

Seafood Risotto (GF)

Lobster, crab, shrimp, vegetables in a creamy risotto

Rack of Lamb (GF)

served with potatoes and seasonal vegetables

Eggplant Roulade (vegetarian)

Panko breaded sliced eggplant stuffed with mascarpone and mozzarella and served with house made marinara

Tenderloin Risotto (GF)

Beef tenderloin and vegetables served in a creamy risotto

Honey Ginger Glazed Salmon (GF)

Served with rice and seasonal vegetables

Wild Boar Bolognese

Served over pappardelle pasta

BEVERAGES

Soft Drinks

Coco-cola products, iced tea and lemonade

Coffee & Tea

Parker House and Sons drip coffee or selection of MEM teas

DESSERTS

Flourless Chocolate Tort (GF)

Chocolate cake with raspberry sauce with whipped cream

Crème Brûlée (GF)

Traditional vanilla Crème Brûlée

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Buffet Dinner

CATERING/EVENTS BUFFET OPTIONS MINIMUM 30 PEOPLE

\$65 PER PERSON PLUS TAX AND SERVICE

WATERHOUSE FAVORITES

Lobster Wontons

Fried, cream cheese and lobster

House Salad (Vegan, GF)

Mixed greens, cucumber, tomato, carrots, pepitas, radishes and sweet onion poppyseed dressing

Fig & Pig Flatbread

Fig, goat cheese, garlic oil, mozzarella, prosciutto, hone and rosemary

Mushroom Onion Soup (GF)

Cream based Waterhouse specialty

Eggplant Roulade (Vegetarian) Tenderloin Risotto (GF)

Panko breaded sliced eggplant stuffed with mascarpone and mozzarella and served with house made marinara

Beef tenderloin and vegetables served in a creamy risotto

Statler Chicken (GF)

Stuffed bone-in chicken served with rice and seasonal vegetables

TASTE OF ITALY

Caesar Salad

Romaine, parmesan, house made croutons and dressing served with a lemon wedge

Antipasto

Assortment of cheeses, meats, vegetables and house made crostini

Margherita Flatbread

Mozzarella, parmesan, house made marinara and pesto

Chicken Picatta

Caper lemon butter sauce with rigatoni

Shrimp Scampi

Served with fettuccini

Veal Saltimbocca

Veal wrapped in prosciutto with sage white wine sauce served with pasta

BEVERAGES

Soft Drinks

Coco-cola products, iced tea and lemonade

Coffee & Tea

Parker House and Sons drip coffee or selection of MEM teas

DESSERTS

Choose one

Assortment of Chef's chosen mini desserts

Assortment of cupcakes and and Ice cream sundae station

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Reception

PASSED APPETIZERS

PRICE PER DOZEN

Lobster Wonton 60

Fried, cream cheese and lobster

Chicken Skewer 36

Marinated chicken breast

Stuffed Dates 36

Sausage stuffed dates wrapped in bacon

Scallop BLT 72

Fried tomato, scallop, spinach and bacon beurre blanc

Fig & Pig Crostini 36

Prosciutto, fig and goat cheese

Ahi Poke Spoon 48

Marinated Ahi Tuna

Filet Crostini 36

With horseradish sauce

Shrimp Cocktail 36

With house made cocktail sauce

Hummus Cup 30

House made red pepper hummus with vegetables

Caprese Skewer 30

Fresh mozzarella, basil and cherry tomato

Fruit Skewer 42

Assorted fresh fruits and berries

Fried Artichokes 30

Panko crusted and fried artichoke hearts

APPETIZER STATIONS

PRICE IS PER PERSON (20 PERSON MINIMUM)

Flatbread Station 16

Selection of flatbreads

Charcuterie 18

Selection of meats, cheeses and fruits with house made crostini

Taco Station 16

Fish and chicken tacos

Fruit Tray Station (GF) 20

Fresh fruits and berries

Dessert Station 18

Selection of mini desserts presented by our in house pastry chefs

Sandwich Station 14

Selection of sandwich wraps

Shrimp Cocktail Bar (GF) 22

With a selection of sauces

Crudit  & Hummus 14

With house made crostini

Pretzel Stand 12

House made soft pretzels with a house made mustard

Caprese Station (GF) 12

Classic, blackberry, and peach

Stuffed Mushroom Bar 12

Vegetarian or sausage bread stuffing

Pita Chips with Dips 15

Artichoke dip, buffalo chicken dip and ranch dip

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Room Rental Fees

COSTS FOR A PRIVATE SPACE

PRICES BELOW ARE FOR DINNER
FUNCTIONS AND NEGOTIABLE BASED ON
SEASON

The Waterhouse is known for its beautiful patio and river views, making it a popular choice for dining year-round. When you reserve private space, it means taking sections of the restaurant away from regular customers. To compensate for potential lost revenue, we may need to charge a rental fee based on the number of people attending your event.

For instance, if you book the Tea Room, it removes 28 seats from our restaurant's capacity for that evening. If your event has 10 attendees, it would impact the restaurant's earnings.

Below, you'll find an outline of room rental fees based on the dinner menus selected and the number of guests. These rates serve as a guideline and can be negotiated based on the season and weekday. Please be aware that during peak season (May - October) and on weekends, fees are typically less flexible due to high demand for the Waterhouse.

Spaces available for private functions are as follows:

Private dining room (Seats up to 30)

Main Dining Room (Seats up to 34)

Covered Patio Space (Seats up to 25)

Other spaces on our patio are generally not offered to functions due to public demand for the patio and weather events. Often we are asked about reserving portions of the patio for functions. We are able to reserve patio spaces only if back up indoor spaces are reserved in case of bad weather. Because this is the equivalent of booking two spaces, there is a fee to guarantee any of the three patio spaces of \$1,000 each. This is an extra fee and not included in the room rental noted below. For example, if you want the upper patio, we will book the upper patio and the Tea Room and you will be charged the fees below in addition to \$1000 plus tax.

Room Rental Fees noted below are per room

5 Course Plated Dinner \$95 pp

20 or more people - No fee
17-21 people - \$400
14 - 16 people - \$750
12 - 13 people - \$950
10 - 12 people - \$1200
9 or fewer people \$1300

4 Course Plated Dinner \$75 pp

25 or more people - No fee
22 -24 people - \$300
18-21 people - \$700
14 - 17 people - \$1000
10 - 13 people - \$1400
9 or fewer people \$1550

Buffet Dinner \$65 pp

28 or more people - No fee
24 -27 people - \$300
20 - 23 people - \$700
1-19 people - N/A
(Buffets have a 20 person minimum)

Receptions - Heavy Appetizer Functions will have meeting room rentals based on food and beverage minimums and are negotiable on a case by case basis.

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Lunch

CATERING/EVENTS PLATED

3-COURSE LUNCH

\$45 PER PERSON PLUS TAX AND SERVICE

SALAD OR SOUP

House Salad (Vegan, GF)
Mixed greens, cucumber, tomato, carrots, pepitas, radishes and sweet onion poppy seed dressing

Caesar Salad
Romaine, parmesan, house made croutons and dressing served with a lemon wedge

Mushroom Onion Soup (GF)
Cream based Waterhouse specialty

Soup du Jour
Chef's choice soup for the day

ENTREES

Waterhouse Cheese Burger
Hand formed, 8-ounces of locally raised-grass fed burger from Fry Farm, cheddar cheese served with lettuce, tomato, red onion and pickles and house cut fries

Fish Taco
Backened mahi-mahi, jicama slaw, pickled onions, avocado aioli - GF Option

Chicken Caprese Sandwich
Grilled chicken breast, basil, tomato, fresh mozzarella with a balsamic reduction glaze

Eggplant Roulade (vegetarian)
Panko breaded sliced eggplant stuffed with mascarpone and mozzarella and served with house made marinara

Fish and Chips
Fried haddock, house cut fries, served with house made tartar and coleslaw

Fig and Pig Flatbread
Figs, prosciutto, mozzarella, goat cheese, honey, fried rosemary

Margherita Flatbread
mozzarella, parmesan, house made marinara and pesto

BEVERAGES

Soft Drinks

Coco-cola products, iced tea and lemonade

Coffee & Tea

Parker House and Sons drip coffee or selection of MEM teas

DESSERTS

Flourless Chocolate Tort (GF)
Chocolate cake with raspberry sauce with whipped cream

Crème Brûlée (GF)
Traditional vanilla Crème Brûlée

Room Rental Fees noted below are per room 3 Course Plated Lunch \$45 pp

*30 or more people - No fee
25-29 people - \$200
15 - 19 people - \$550
10 - 14 people - \$750
9 or fewer people \$1000*

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BARTENDER FEE OF \$150
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Breakfast

CATERING/EVENTS BREAKFAST OPTIONS MINIMUM 30 PEOPLE

PRICES NOTED ARE PER PERSON PLUS
TAX AND SERVICE

WATERHOUSE BUFFET BREAKFAST \$35

Assorted Pastries

Chef's choice assortment of house made pastries from the Baker's Station at the Waterhouse

Scrambled Eggs

Fresh Scrambled Eggs

Bacon & Sausage

Applewood smoked bacon and sausage patties

Home Fries

Roasted red potatoes seasoned to perfection

French Toast

House made bread with local maple syrup

Fresh Fruit Platter

Assortment of fresh fruit

Biscuits and Gravy

House made biscuits with sausage gravy

WATERHOUSE PLATED BREAKFAST \$45

Plated breakfast include a basket of assorted mini pastries for each table

Lobster Eggs Benedict

Poached eggs, asparagus, lobster and house made hollandaise sauce. Served with home fries

Breakfast Flat Bread

Red onions, tomatoes, spinach, bacon and poached eggs with a hollandaise drizzle

Classic Breakfast

Scrambled eggs, bacon & sausage and home fries with an English muffin

Smoked Salmon Eggs Benedict

Poached eggs, asparagus, smoked salmon, and house made hollandaise sauce. Served with home fries

Classic Eggs Benedict

Poached eggs, asparagus, bacon and house made hollandaise sauce. Served with home fries

Quiche Lorraine

Flaky pie crust filled with egg custard with bacon, cheese and caramelized onion.s

BEVERAGES

Soft Drinks

Juice, Coco-cola products, iced tea and lemonade

Coffee & Tea

Parker House and Sons drip coffee or selection of MEM teas

Room Rental Fees for breakfast

30 People required for breakfast functions, if less than 30 people, the cost is \$20 per person under 30. For example, if 28 people, then room rental is \$40

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