



2012 EVENT MENUS

The Waterfront Hotel's Executive Chef, Eddie Blyden, has created these event menus for your review. He draws his inspiration from the Southern States as well as from the rich and bountiful local produce found right here in California. From your Breakfast Buffet to your beautiful Evening Dinner we are sure that your experience here will not be forgotten - Bon Appétit

EVENING BUFFETS \$45 PER PERSON
Includes coffee and tea service – 25 PERSON MINIMUM
ADD A SOUP STATION TO ANY BUFFET FOR \$6 PER PERSON

THE CLASSIC

Includes fresh baked rolls and butter

Select two choices from each category

STARTERS

Add \$4 per person for each additional item

Happy Boy Garden Salad, Tomatoes, Cucumber, Radishes, Balsamic Dressing
Spinach and Arugula Salad, Pears, Walnuts, Parmesan, Dijon Dressing
Caesar Salad, Chopped Romaine, Garlic Croutons, Parmesan Cheese
Red and Gold Beets, Feta Cheese

MAIN COURSES

Add \$8 per person for each additional item

Grilled Salmon with Garlic-Herb Butter
Rotisserie Chicken and Natural Jus
Rotisserie Prime Rib or New York Strip, Horseradish Sauce
Wild Mushroom Risotto, Grana Padano Cheese
Goat Cheese Ravioli, Sage-Brown Butter Sauce

SIDES

Add \$4 per person for each additional item

Sautéed Seasonal Vegetables
Roasted Garlic Mashed Potatoes
Steamed Jasmine Rice

DESSERTS

Add \$5 per person for each additional item

Chocolate Mousse-Cake
White Chocolate Bread Pudding
Fresh Fruit Tarts
New York Cheesecake

RAJUN' CAJUN

Includes fresh baked buttered corn bread

Select two choices from each category

STARTERS

Add \$4 per person for each additional item

Creole Potato Salad
Buttermilk Slaw
Spinach and Arugula Salad, Pears, Walnuts, Parmesan, Dijon Dressing
Iceberg Wedge Salad, Pecans, Blue Cheese, Creamy Dressing

MAIN COURSES

add \$8 per person for each additional item

Seafood Jambalaya
Georgia Shrimp and Grits
Blackened Louisiana Catfish and Sauce Remoulade
Chicken and Andouille Sausage Gumbo
Rotisserie Pork Loin, Apple Cider Sauce
Vegetarian Red Beans and Rice

SIDES

Add \$8 per person for each additional item

Garlic Mashed Sweet Potatoes
Green Beans Amandine
Savannah Red Rice
Roasted Vegetables, Herb Vinaigrette

DESSERTS

Add \$5 per person for each additional item

White Chocolate Bread Pudding
Banana Cream Pie
Bourbon Pecan Tarts
Fresh Fruit Tarts

10 *Menus Presented by Miss Pearl's Restaurant & Lounge, Executive Chef Eddie Blyden. All prices subject to 21% service charge and 8.75% sales tax. Menu minimums may apply.*

WATERFRONT HOTEL 10 WASHINGTON STREET | OAKLAND, CA 94607 www.waterfronthoteloakland.com MAIN: 510.836.3800 | EVENTS: 510.379.2650 | FAX: 510.832.6228

PLATED DINNER 10 PERSON MINIMUM

Includes fresh baked rolls, butter, coffee and tea service

Menu prices are based on main course selection and will be billed at the highest selected price

STARTERS - *Select one of the following*

Spinach and Arugula Salad, Pears, Walnuts, Parmesan, Dijon Dressing
Happy Boy Farms Garden Salad, Cherry Tomatoes,
Chef's Seasonal Soup
New England Clam Chowder, Bacon, Herb Oil

MAIN COURSE - *Select two of the following*

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| GRILLED SALMON, Jasmine Rice, Seasonal Vegetable, Citrus Beurre Blanc \$38 | GRILLED FILET MIGNON, Brown Butter Mashed Potatoes, Red Wine Demi-Glace \$46 |
| MAHI MAHI, Braising Greens, Black Eyed Peas, Rice, Creole Sauce \$38 | ROTISSERIE PRIME RIB, Garlic Mashed Potatoes, Sautéed Mushrooms, Jus \$46 |
| SEAFOOD RISOTTO, Gulf Prawns, Local Fish, Scallops in a Saffron Tomato Sauce \$36 | GOAT CHEESE RAVIOLI, Sage-Brown Butter Sauce \$30 |
| OVEN ROASTED CHICKEN BREAST, Seasonal Garden Vegetables, Roasted Garlic Mashed Potatoes and Red Wine Sauce \$36 | WILD MUSHROOM RISOTTO, Grana Padano Cheese \$30 |
| ROASTED LEG OF LAMB, Fingerling Potatoes, Vegetables, Red Wine Sauce \$44 | |

COMBINATION DINNERS - *Select one of the following*

Grilled Salmon and Roasted Chicken Breast \$38
Grilled Petit Filet and Roasted Chicken Breast \$42
Grilled Petit Filet and Local Sea Bass \$48
Grilled Petit Filet and Salmon \$44

DESSERT - *Select one of the following*

Dessert Sampler, select 3 items from list, add \$5.00 to menu price

Miss Pearl's Key Lime Pie
White Chocolate Bread Pudding
New York Cheesecake
Chocolate Mousse Cake
Pecan Bourbon Tart
Fresh Fruit Tart

Include an Artisan Cheese Course - add \$8 to menu price

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