



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

HORS D'OEUVRES

HORS D'OEUVRES CAN BE PASSED OR STATIONED

WARM AND HOT

PRICE PER DOZEN

CHERRY TOMATO BRUSCHETTA \$28
Fresh Garlic, Mozzarella, Basil and Toasted Baguette

CRISPY DUNGENESS CRAB CAKES \$42
Spicy Remoulade

TWICE BAKED BABY YUKON GOLD POTATOES \$28
Bacon, Cheddar Cheese, Chives

APPLEWOOD BACON WRAPPED DIVER SEA SCALLOPS \$48
Honey-Thyme Glaze

SWEET AND SPICY BBQ WINGS \$28
Lime Sour Cream

CRISPY FRIED VEGETABLE SPRING ROLLS \$28
Sweet and Sour Sauce

CATFISH PO-BOY SLIDERS \$38
Cajun Tartar Sauce, Buttermilk Slaw

MINI CUBAN SANDWICHES \$36
Roasted Pork, Smoked Ham, Emmentaler Cheese, Mustard and Pickles

GRILLED CHICKEN OR BEEF SKEWERS \$36
Thai Peanut Sauce or Teriyaki

NEW ORLEANS STYLE BBQ SHRIMP \$44
Garlic and Herb Butter Sauce, Herb Oil

COLD HORS D'OEUVRES

PRICE PER DOZEN

OYSTERS ON THE HALF SHELL \$34
Champagne Mignonette

MANILA CLAMS \$34
Classic Cocktail Sauces

POACHED JUMBO PRAWNS \$38
Chili Gazpacho Sauce

TUNA TARTARE IN CUCUMBER CUPS \$42
Soy and Ginger Marinade

CHICKEN SALAD \$28
Belgian Endive, Micro Greens

ROASTED BEETS \$30
Red and Gold Beets, Feta Cheese

PROSCIUTTO WRAPPED ASPARAGUS \$36
Herb Vinaigrette

SMOKED SALMON AND CREPE ROULADES \$42
Chive Crème Fraîche

8 *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

SPECIALTY DISPLAYS AND CARVING

DISPLAYED HORS D'OEUVRES

SERVES APPROXIMATELY 25 PEOPLE

CRUDITÉ PLATTER \$110
Creamy Herb Dipping Sauce

BREADS AND SPREADS \$145
Roasted Garlic and White Bean, Hummus, Creamy Artichoke

INTERNATIONAL AND DOMESTIC CHEESE DISPLAY \$175
Cow, Sheep and Goat Cheeses, Candied Hazelnuts, Apricot jam, Baguette

ANTIPASTO PLATTER \$165
Grilled Eggplant and Zucchini, Kalamata Olives,
Artichoke Hearts, Roasted Peppers, Fresh Mozzarella, Basil

MINI CUBAN SANDWICHES \$125
Roasted Pork, Smoked Ham, Emmentaler Cheese, Mustard and Pickles

FRESH FRUIT PLATTER \$135

SPECIALTY DISPLAYS

SERVES APPROXIMATELY 25 PEOPLE

MISS PEARL'S SEAFOOD PLATTER \$350
Oysters on the Half Shell, Poached Prawns, Manila Clams, Dungeness Crab

HOUSE CURED GRAVLAX \$155
Herbed Sour Cream, Cornichons, Red Onion, House Baked Cracker

ARTISAN CURED MEATS \$185
La Quercia Prosciutto, Fra' Mani Coppa and Soppressata
Roasted Red Peppers, Cornichons, Mixed Olives

LOUISIANA SHRIMP COCKTAIL \$225
Classic Cocktail Sauces and Fresh Lemon

RECEPTION AND CARVING STATIONS

SERVES APPROXIMATELY 30 PEOPLE

Carved items require a Chef Attendant @ \$95 per station

ROTISSERIE PRIME RIB \$245
Creamy Horseradish

CROWN ROAST OF PORK \$225
Roasted Seasonal Vegetables, Traditional Stuffing, Apple Cider Sauce

HONEY BAKED HAM \$180
Sourdough Roll and Rosemary-Honey Glaze

ROASTED TURKEY BREAST \$180
Cranberry Compote, Traditional Turkey Gravy

CREAMY MASHED POTATO "BAR" \$6 per person

Garlic Mashed Potatoes, Bacon, Shredded Cheddar, Cheese,
Sour Cream, Chives

PETITE DESSERTS \$38 PER DOZEN

Mini Fresh Fruit Tarts
Mini Pecan Bourbon Tarts
Chocolate Mousse Cake
New York Cheesecake
Miss Pearl's Key Lime Pie
White Chocolate Bread Pudding
Mini Vanilla or Chocolate Cupcakes
Fudge Brownies

9 *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