

Cruditè Table

The perfect presentation for any occasion.

Our Cruditè features

Hummus and Pita Parmesan Triangles
Select assorted gourmet cheese presentation
Fresh sliced seasonal fruit
Crisp garden vegetables with homemade Ranch dip
Our famous walnut crusted cheese balls with gourmet crackers
Chips, pretzels and onion chip dip
Upgraded caterware and napkins (choice of color)
All professionally displayed and staged to enhance any event

*Minimum 100 Guests
Add 15% for a server for three hours*

For the perfect addition to any table, add a hot or cold hors d'oeuvre

Chicken Satay or Beef Satay with Demi-glace
Bacon Wrapped Bourbon Chicken
Swedish Meatballs
Buffalo Mozzarella Skewers
Water Chestnuts wrapped in Bacon
Handmade Meatballs with Parmesan Caps
Kielbasa Medallions
Dolmas Grape Leaves with Herbs and Rice
Homemade Hummus Platter
Baked Wings with choice of sauce
Roasted Vegetable Satay
Baked Pretzels and Beer
Cheese Sauce
Bacon Wrapped Chicken Rumaki
Grilled Lamb Lollipops
Stuffed Acorn Squash
Sauerkraut Balls

Market Price

*Have our staff professionally manage your event.
Custom hot and cold hors d'oeuvres available upon request.
Ask for a consultation with our chef.
Gluten free, vegan and vegetarian selections available.
On site sushi chef available.*

Beverage Service

10% service charge is added to all beverage services.

Bar and soft drink services

Cola, Diet Cola, Clear Soda, Citrus Soda Options and bottled water
The above will be offered as soft drinks and mixers for alcohol.

We supply caterware

Upscale caterware glasses
Toothpicks, napkins, olives, cherries
Soda water, orange juice, cranberry juice, pineapple juice and tonic

An experienced bartender provided

Bartender will serve for the duration of the event
Bar will close for dinner to expedite serving time

*Ask about our Tiki Bar and Ice Bar Services
For a festive and creative addition to every event!*

Markt Price for Drinks

Four hour soft drink only bar.

Four hour coffee and bottled water service.

Add bottled water on the table for each guest.

Add espresso, latté machine

Signature Cocktail Menus Available

Fully insured and licensed.

Specialty Services

For over 60 years our trained staff has managed events from 3,000 to 30 people. Talk to one of our event planners and we can guide you through our extensive list of services. We will make your event successful and stress free. We can set up chairs, tables, linens, manage china, break down events, place decorations, pass champagne, or any other event oriented service.

Call us today.

330.773.5158

www.waterloorestaurant.com

423 E. Waterloo Road • Akron, OH 44319



Full
service,
off-premise
catering
and event
planning
available.



Weddings
Charity & Gala Events
Business Meetings/Seminars
Sit Down Banquets
Dinner Buffet
Complete Beverage Service
Hors d'oeuvres
In House Bakery



Custom menus available
for any event, any receipe
and any budget



To speak to an event
planner, call

330.773.5158

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*Award-Winning
Caterers*

*Award-Winning
Chefs*

Gluten-free friendly
Vegan and vegetarian friendly

Ask how we can
make your menu gluten free

65 Years of Excellence

www.waterloorestaurant.com

Sit Down Dinner

Catered at your venue. Includes catering staff.

Items included with dinner

Tossed Salad with Dressing
Fresh Baked Artisan Rolls

Choose one to four entrees (many more items available)

Chicken

Chicken Paprikash
Chicken Cordon Bleu
Chicken Parmesan
Chicken Marsala
Lemon Herb Chicken
Lemon Roasted Chicken
BBQ Pulled Chicken
Chicken Carbonara

Steak and Beef

Roast Sirloin of Beef
Smoked Beef Brisket
Beef Rib Roast
6 oz. Filet Mignon
8 oz. Filet Mignon
Strip Steak
12 oz. Prime Rib
Gilled Marinated Skirt Steak

Fish

Crab Stuffed Scrod
Plaki
Bourbon Salmon
Herb Crusted Scrod

Pork

Stuffed Pork Loin
Herb Crusted Pork Tenderloin
Italian Sausage with Peppers
Honey Glazed Pit Ham
Smoked Pork Shoulder

Choose any one side (per entree selection)

Redskin Garlic Potatoes
Buttered Noodles
Rice Pilaf
Green Beans Almondine
Oven Roasted Potatoes
Tuscan Vegetables

Grilled Asparagus
Aú Gratin Potatoes
Whipped Potatoes and Gravy
Sweet Potato Casserole
Classic Waldorf Salad
Three Cheese Risotto

Add an extra side per selection for an additional charge.

A selection of appetizers and desserts are available upon request.

Family style service option available.

Add your own favorite option. Our chefs will customize to your menu.

Minimum order 75 Guests

20% service charge added for all staffed catering functions

Custom items available

Catered Buffet

Catered at your venue. Includes catering staff and chafing dishes.

Items included with catered buffet

Relish Tray Appetizer
Five Cheese Macaroni and Cheese
Fresh Baked Artisan Rolls

Choose any two entrees

Chicken Paprikash
Lemon Roasted Chicken
16 Hour Smoked Brisket
Beef Rib Roast
Smoked Pork Shoulder
BBQ Beef Brisket
Broiled Scrod
Italian Sausage with Peppers
Chicken Carbonara
Chicken Marsala
Lemon Herb Chicken Breast
Fried Chicken
Rosemary Pork Chops
Salisbury Steak
Beurre Blanc Chicken Satay
Herb Crusted Pork Tenderloin
Baked Honey Glazed Ham
Crab Stuffed Scrod
Grilled Salmon

Plaki (white fish in tomato and herb rouladé)

Choose any two sides

Oven Roasted Irish Potatoes
Red-Skinned Roasted Potatoes
Rice Pilaf
Greek Lemon Potatoes
Sweet Potato Casserole
Grilled Asparagus
Aú Gratin Potato
Macaroni and Cheese

Buttered Egg Noodles
Green Beans Almondine
Tuscan Vegetables
Greek Green Beans
(in a light red sauce)
Tossed Salad
Brazilian Beans and Rice

We can customize any style or item upon request.

Hand-carved meats are available for an additional charge.

A selection of appetizers and desserts are available upon request.

See our event planner today.

Minimum order 50 Guests

20% service charge added for all staffed catering functions

Custom items available

Delivered Buffet

Delivered to your venue. Catering staff not included.

Items included with buffet

Five Cheese Macaroni and Cheese
Bread and Butter

Choose any two entrees

Gourmet Meatloaf
16 Hour Smoked Brisket
Salisbury Steak
Beef Rib Roast
Beef Tips in Merlot Glaze
Herb Crusted Pork Tenderloin
Smoked Pork Shoulder
Handmade Giant Meatballs
Baked Honey Glazed Ham
Kielbasa and Sauerkraut
Italian Sausage with Peppers and Onions
Cabbage Rolls
Chicken Carbonara
Chicken Paprikash
Lasagna
Chicken Marsala
Lemon Roasted Chicken
Lemon Herb Chicken Breast
Fried Chicken
Plaki (white fish in tomato and herb rouladé)

Choose any two sides

Oven Roasted Irish Potatoes
Red-Skinned Roasted Potatoes
Aú Gratin Potatoes
Rice Pilaf
Mashed Potatoes and Gravy
Macaroni and Cheese
Buttered Noodles
Green Beans Almondine
Tuscan Vegetables
Greek Green Beans (in a light red sauce)
Tossed Salad

Includes

Disposable Caterware and Napkins
Delivery included

Ready for your location!

Our chefs will work with you to develop any recipe or menu you desire.

Minimum order 60 Guests