

Shooters on the Water

Private Party Menus

1148 Main Avenue, Suite 4
Cleveland, Ohio 44113

216-861-6900

www.shootersflats.com

Party Rooms Available:

Upper Deck ~ Upper & Lower Bar ~ Dining Room ~ Outside Deck

Deposits:

A \$250.00 non-refundable deposit is required to secure your event at Shooters on the Water. Deposits will be applied to final bill.

20% Gratuity and 7.75% Sales Tax are applied to the final bill.

Beverages:

As the host or hostess, you have many options for your bar service including:

Cash Bar:

Drinks are served by the bartender and charged to the guests. Drinks are charged at Shooters standard prices. A wine and alcohol price list can be provided at the request of the event organizer.

Open Bar:

An open tab is started by the bartender and totaled at the request of the event contact. This bar total will then be added to the final bill. All drink prices can be furnished prior to the event. Drinks are charged at Shooters drink ticket prices and rung up individually.

Limited Bar:

The event organizer can limit the selection of alcoholic beverages offered. The bartender will then only offer these items to the guests. Items will be tallied as with the Host bar.

Drink Tickets:

Drink tickets can be purchased and distributed to the guests. Tickets will then be given to the bartender in exchange for cocktails. The total number of tickets purchased by the event organizer will be added to the final bill.

Champagne, Wine and Bottle Service Available Upon Request.

A \$75.00 Bartender fee will be added to all bar service

Additional Information

With the exception of a celebration cake, outside food or beverages are not permitted. Decorations are welcome; please check with our event specialist for any guidelines. Vegetarian selections are available in addition to the following menus.

Limited menus are available. Please ask for additional details.

DISPLAYS & HORS D'OEUVRES

DISPLAYS

Fresh Fruit Display

Honey Dew ~ Cantaloupe ~ Strawberries ~ Raspberries ~ Seasonal Fruit

\$4.50 Per Person

Cheese Display

Assorted Domestic & Imported Cheeses ~
Assorted Seasonal Fruits ~ Assorted Crackers

\$4.50 Per Person

Fresh Seasonal Vegetables

An Assortment of Garden Fresh Vegetables
Served with a variety of Dips & Spreads

\$3.50 Per Person

Warm Artichoke & Spinach Dip

Served with crispy pita chips

\$4.00 Per Person

Jumbo Chilled Shrimp

Horseradish ~ Cocktail Sauce ~ Lemon Wedges

\$100 per 100 pieces

Ice Carvings

Add a Taste of Elegance to Your Next Event with World Class Ice Sculpture
by Elegant Ice

Pricing and Designs Available Upon Request Starting @ \$300.00

HORS D'OEUVRES

All Hors d'oeuvres priced per piece

FROM THE SEA

50 Pieces

Grilled Gulf Shrimp, with lemon buerre blanc

\$120.

CHICKEN

50 Pieces

Chicken Satay Grilled-Chicken Skewer Marinated in a Soy Ginger Sauce \$85.

Chicken Wings Mild or BBQ served with Blue Cheese and Celery \$75.

Chicken Fingers Seasoned and Deep Fried served with BBQ or Ranch \$85.

MEATS, ETC...

50 Pieces

Mini Meatballs (Marinara, Swedish or BBQ)

\$80.

Mini Beef Brochettes

\$85.

Wok Fried Pot stickers, sweet Thai chili sauce

\$80.

Marinated Beef Satay, teriyaki glaze

\$85.

Water Chestnuts Wrapped In Bacon

\$90.

VEGETARIAN

50 Pieces

Spanikopita puff pastry filled with spinach

\$90.

Bruschetta tomato and basil served with crostini

\$80.

Boursin Cheese Stuffed Mushrooms

\$85.

Fresh Mozzarella & Vine Ripe Tomato, garlic crostini

\$85.

Wok Fried Vegetable Pot Stickers, soy ginger

\$85.

Oriental Vegetable Spring Rolls, plum sauce

\$85.

Water Chestnuts wrapped in bacon

\$90.

Mozzarella Cheese, Grape Tomatoes and Basil Skewers

\$80.

Potato Skins

\$90.

THEME MENU BUFFETS

Minimum 25 guests

All American Buffet

Hamburgers ~ Johnsonville Brats

All Beef Hot Dogs ~ BBQ Chicken Sandwich

Nachos with Cheese Sauce, Jalapenos, Salsa & Sour Cream

Pasta Salad ~ Garden Salad ~ Sliced Seasonal Fruit

Assorted Cookies

\$19. Per Person

Deli Buffet

Sliced Deli Meats:

Roast Turkey ~ Bavarian Ham ~ Hard Salami ~ Roast Beef

Deli Breads ~ Tossed Garden Salad ~ Pasta Salad

Cole Slaw ~ Seasonal Fruit ~ Assorted Domestic Cheese

Rolls & Butter ~ Assorted Cookies & Brownies

\$17. Per Person

PASTA STATION

Minimum 25 guests

\$21.95 Per Person

Station includes:

Italian Garlic Bread & Freshly Grated Parmesan Cheese

Customized pasta available upon request

Tossed Garden Salad

Mini Pastries

Coffee, Hot Tea & Iced Tea Included

Soft Drinks \$2.95 with unlimited refills

Penne Rigate and Fettuccini

Choose four (4) of the following items to be creatively added to your gourmet pastas:

Sliced Grilled Chicken Breast

Julienne Sundried Tomatoes

Sliced Roasted Red Peppers

Sliced Herb Mushrooms

Roasted Fresh Garlic

Roasted Seasonal Vegetables

Fresh Roasted Roma Tomatoes

Julienne Snow Peas

Mini Meatball Marinara

Choice of two (2) Sauces to be prepared with your Imported Pastas:

Marinara Sauce

Alfredo Sauce

Pomodoro Sauce

Wild Mushroom Cream Sauce

Bolognese (Meat Red Sauce)

Roasted Garlic Cream Sauce

DINNER BUFFET #1

\$26.95 Per Person

Minimum 50 guests

Includes:

Tossed Garden Salad with choice of two (2) dressings
Assorted Rolls with Butter, Fresh Fruit & Miniature Pastries
Coffee, Hot Tea & Iced Tea Included
Soft Drinks \$2.95 with unlimited refills

Choice of One (1)

- Slow Roasted Top Round served to perfection with Chef Carving
- Oven Roasted Turkey Breast
- Honey Baked Ham

****Carver Fee of \$75.00 waived if served in chaffer****

Choice of One (1)

- Chicken Marsala
- Herb Roasted Chicken
- Chicken Penne, Alfredo
- Burgundy Tenderloin Tips

Choice of Two (2)

- Fettuccini Alfredo
- Penne Marinara
- Vegetable Medley
- French Green Beans Almondine
- Roasted Redskin Potatoes
- Redskin Mashed Potatoes

DINNER BUFFET #2

\$31.95 Per Person

Minimum 50 guests

Includes:

Tossed Garden with choice of two (2) dressings or Caesar Salad

Assorted Rolls with Butter

Dessert tables of Tortes, Cakes & Miniature Pastries

Coffee, Hot Tea & Iced Tea included

Soft Drinks \$2.95 with unlimited refills

Choice of One (1)

- Slow Roasted Prime Rib of Beef, with Chef Carving
- Roast Turkey Breast
- Honey Baked Ham
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Carver Fee of \$75.00 waived if served in Chaffer

Choice of One (1)

- Chicken Parmesan
- Lemon Caper Chicken Breast
- Oven Roasted Walleye with citrus buerre blanc
- Balsamic Glazed Atlantic Salmon

Choice of Three (3)

- Penne Asiago Alfredo
- Penne Marinara
- Roasted Redskin Potatoes
- Seasonal Vegetables
- Vegetable Medley
- Redskin Mashed Potatoes

CHEF CARVED STATIONS

Uniformed Chef Carving Fee

\$75. Per Station

Roasted Top Round Sirloin served to Perfection

Slow Roasted Black Angus Top Round served with assorted silver dollar rolls,
horseradish sauce & Dijon mustard

\$200. Per 50 people

Honey Basted Ham

Honey Glazed Ham served with fresh rolls, horseradish sauce & Dijon mustard

\$175. Per 50 people

Basted Farm Fresh Turkey Breast

Roasted Whole Turkey Breast served with fresh baked rolls

\$150. Per 50 people

Specialty Cakes are permitted to be brought in. A \$1.00 pp cake cutting fee will be added to bill. This includes: Server to cut and present cake to each guest. Cake Table, Plates, Linens and Utensils

No Food or Beverage is to be Brought in or Removed from Restaurant