

Clear Water Harbor Private Party Menu

- Prices are per person costs for food only and do not include tax, gratuity, or boat charter/Boathouse cost.
- Please add 5.5% sales tax plus a service charge of 20% of the menu selection.
- Food orders need to be placed at least 3 weeks in advance, and there will be a late fee of \$25 dollars per day if we do not have this information at that time.
- All meals served on the Chief Waupaca and The NorthStar are buffet style due to the boat setup. Boathouse meals served buffet style unless requested otherwise. All meals, with the exception of weddings will be on heavy duty compostable plates unless requested otherwise.
 - Bamboo plates \$1.00 per person
 - White Corelle plates \$2.00 per person
- Another option for the Boathouse is Plated meals (\$4.00 extra per person for plated meals). ****For a more formal feel a \$10.00 linen charge (per table) will be applied to the bill, unless specified and supplied by the customer and napkins available upon request.***
Portion sizes are listed. If you feel guests would consume more or larger portions please order accordingly- especially if buffet is served.

Clear Water Harbor Specialty Meals – All Specialty Meals include 1 Choice of Potato, 1 Choice of Vegetable, 1 Choice of Salad, Home baked Dinner Rolls and Butter. (all sides will be the same per event- not per guest)

Limited to two choices excluding Vegetarian and Children Menu Option.

Spinach Stuffed Ravioli with Alfredo Sauce \$18.95 (only salad and rolls included- no sides)

Garlic Herb Chicken (2- 6 oz breasts) \$22.95

Chicken Cordon Bleu (1 Whole breast) \$22.95

Grilled tenderloin (6-8oz.) with Port Wine Pepper Sauce \$33.95

Prime Rib in Au Jus Sauce (minimum of 15 orders) \$35.95

Potato Choices: (Choose 1)

Baked Potato with Sour Cream - served w/ 2 butter packets

Roasted Baby Reds w/ melted butter, lemons and topped with parsley

Garlic Mashed with Gravy

Vegetable Choices: (Choose 1)

Seasonal Veggie Blend

Green Beans

Corn

Salad Choices: (Choose 1)

Fresh Garden Salad (tomato, cucumber & crouton) with balsamic Vinaigrette & Ranch (dressing on side)

Caesar (add \$1.50)

Catering Menu

Two-Entrée Luncheon or Dinner Buffet \$20.95 per person

Two Entrée full course buffet featuring Chicken and your choice of: Hot Ham or Beef Tips. Portions are 1 piece of Chicken per person and 1/4 lb. Ham or 1/4 lb. Beef Tips per person. Served with Picnic Style side dishes or home Style side dishes.

Picnic Style: includes Baked Beans, Potato Salad, & Coleslaw.

Home Style: includes Mashed Potatoes with Gravy, Corn or Green Beans, Rolls, and Butter.

One-Entrée Luncheon or Dinner Buffet \$18.95 per person

One Entrée full course buffet featuring Chicken. Portions are 2 pieces of Chicken per person. Served with Picnic Style side dishes or Home Style side dishes. (See above descriptions of buffet side dishes.)

Children's Chicken Tenders \$11.50 per child

Two chicken tenders per child served with the same dinner sides (either picnic or homestyle) as the adult meal selected.

Wraps Buffet \$18.95

Choose from Chicken Caesar, vegetable, Turkey Bacon Ranch, or Oriental- choose 2 options. Served with Baked Beans, Potato Salad, Potato Chips, and Coleslaw. All dressings will be served on the side. (** Upgrade to boxed lunch for \$2 per box**)

That's Italian \$19.95

Build your own pasta buffet- Includes pasta (choose between spaghetti or penne noodles) with a seasoned red sauce, and Alfredo along with meatballs and chicken. Served with a mixed Greens Salad with Creamy Ranch and Italian Dressing and dinner rolls.

The Great Grill-Out

Hamburgers (with cheese) & Brats \$18.95 or Marinated Chicken Breast & Steak Sandwiches \$22.95
Portion sizes per person are 1 ½ items. It includes Potato Salad, Potato Chips, Baked beans, Coleslaw or dressed cucumber salad, Lettuce, Tomato, Onion, Pickles, Buns, and Condiments (mayonnaise, ketchup, mustard, A1, relish, and sauerkraut when available) .

Pizza Party \$17.95

14" one topping Pizzas, Tossed Salad with Italian and Ranch Dressing (Priced per person and not per pizza.)
Specialty pizzas per request priced the same as in the restaurant. Serving size is 3 slices per person.

****All pizzas are freshly made to order!* This option is not available on Friday nights/Saturdays***

South of the Border Buffet \$19.95

Build your own Tacos with seasoned taco meat, smoked pulled chicken complete with hard and soft shells, homemade seasoned rice, guacamole, shredded Cheddar Cheese, Chips and Salsa, and all the fixings. Refried beans available upon request as a vegetarian option. (Fixings: lettuce, tomato, onion, black olives, sour cream, jalapeños)

Brunch Buffet \$ 16.95

Bacon, French Toast Bake, scrambled eggs, Fruit Tray, baby Baked Potatoes, Assorted Pastries/Sweets, Coffee, Hot Tea, and Orange Juice. We can also set up a mimosa or bloody bar for an additional fee!

Morning Meeting \$11.95 per person

Assorted Pastries, fresh sliced fruit, coffee and juices

Appetizers

It is suggested that if you have 25 guests, an order of 4 appetizers will work best. For every additional 5 people, we suggest adding 1. This is simply a suggestion, so feel free to order what you see fit.

Dips/Spreads

- Taco Dip (16 inch) *served with fresh fried tortilla chips* \$54.95
- Harbor's Favorite Beer Dip *served with Pretzels* \$37.95
- Oven Fired Flat Bread & fresh veggies *with creamy cucumber dip, cream cheese vegetable spread, and olive tapenade* \$59.95
- Spinach Artichoke Dip *with Pita Bread* \$64.95 serves 40
- French Onion Dip *served w/ Potato Chips* \$37.95
- Chips & Salsa \$19.99

Meat/Cheese

- Cheese & Sausage tray *with Crackers* 3# \$59.95
- Charcuterie Platter- an assortment of upscale cheeses, meats and olives.
Served with crackers \$64.95
- BBQ Meatballs \$36.95 4 doz
- Chicken Tenders w/ two Dips – (Ranch, BBQ or Honey Mustard) \$37.95 for 2 doz.
- Bacon Wrapped Water Chestnuts- BBQ Sauce served on side \$44.95(2 doz)
- Stuffed Mushroom Caps with Seafood Dressing \$47.95 for 2 doz.

Veggie/Fruit

- Fresh Vegetables Tray with Ranch Dip \$59.95
- Fresh Fruit bowl \$59.95 (serves 20-25)
- Cucumber Bites- topped with cranberry almond chicken salad **or** vegetable cream cheese. \$29.95 (2 doz)
- Caprese Skewers with Balsamic reduction \$29.95 (2 doz)

Other Accompaniments

- Whole Smoked Salmon (aprx. 5 lbs.) w/ Crackers and Lemon – [market price when available & must have 3 week lead-time] (serves 60-80)
- Cold Gulf Shrimp with Seafood Sauce \$59.95 for 2 doz.
- Deviled Eggs \$28.95 for 2 doz.
- Ham Rollups with vegetable Cream Cheese & Dill Pickle \$28.95 for 2 doz.
- Mini Buns – An assortment of silver dollar sandwiches (Ham, roast beef and Turkey) served with mayo, mustard and horseradish \$ 44.95 for 2 doz
- Baked Jalapeno poppers- fresh jalapenos stuffed with a cream cheese, bacon and cheddar cheese blend, baked to perfection 37.95 for 2 doz

Sweet Treats

Plates, napkins, and silverware provided

- Assorted Pastries and Muffins \$28.95 per doz.
- Fudge Brownies \$44.95 /40 pieces
- Chocolate Chip \$27. 95per 2 doz.
- Chocolate dipped strawberries \$15.95 per doz.
- Whole Death by Chocolate Cake- serves 14 \$59.95
- Individual Key Lime Pies \$4.95

****All prices are subject to change and cannot be guaranteed more than 14 days in advance. Please add 5.5% sales tax and 20% gratuity. The Customer may not take food and beverage purchases made through Clear Water Harbor off the premises for health and safety reasons. Also, for health and safety reasons the buffet can only be maintained for a maximum of three hours unless an arrangement has been made. Due to liability reasons leftover food can not be taken from premises.***

Clear Water Harbor Private Party Beverage Options

Beverage Information for Private Parties

- We can provide any beverages, alcoholic or non-alcoholic, for your event. Please place all Beverage orders 3 weeks prior to your event.
 - All alcoholic beverages must be purchased through Clear Water Harbor. **No Carry-ins.**

BAR SERVICE:

- There is a \$300.00 minimum purchase requirement and \$20.00 per hour for the bartender including one hour before and one hour after if you would like Bar Service. You may choose from the following:

Open Bar: The bartender will keep a tab of the drinks ordered by your guests during the event. The total bar bill will be added to your final bill. The Open Bar bill will also include an automatic 20% gratuity for the bartender on the total bar bill.

Cash Bar: Guests can purchase their own drinks at the bar on a per drink basis. **Gratuity for the bartender is not included.**

SELF SERVE BAR:

Beverages may also be purchased for self-service. Any unopened cans or bottles may be taken with you.

Signature cocktails by the gallon: (approx. 16 (16 oz) portions per gallon

Mojitos \$41.95

Summer Hummer \$36.95

Vodka Lemonade \$36.95

Mimosa \$26.95

Margarita \$41.95

Clear Water Cuban \$41.95

Titos upgraded Gallon \$41.95

*add strawberry Island Oasis for \$5.25

Item: Case: 12-Pack

Soda (Pepsi products) case- \$22.25 12 pack- \$13.25

Gallon of iced tea or lemonade \$10.75 per gallon

Coffee (includes creamer, sugar and sweeteners) \$10.75 per pot

Water (20 oz. bottles) \$18.75

Domestic Beer (Miller Lite, Bud Light, Coors Light, Busch Lite) case- \$31.95 12 pack- \$19.95

Hard Seltzer Drinks this price varies based off of what is selected.

- 12 pack White Claw (Mango, Black Cherry, Green Apple & Raspberry) \$28.25
- 12 pack High Noon (Peach & Pineapple) \$32.25
- 4 pack Carbliss (black raspberry, peach & cranberry) \$17.95

Premium Beers \$41.95 per case 12 pack 20.95

Cooler of Ice \$10.50

Bagged Ice \$3.25/ 5lb bag

Sleeve of 50 Plastic Cups \$4.25

Bloody Mary and Mimosa Bar: We set up all of the fixings with different vodkas, Bloody Mary mixes, and all the garnishes. We also will have bottles of champagne, juices and fruit purees for the mimosas. \$15.95 per person

Beer by the Barrel (Barrel prices include beer, ice, tapper, set-up, and plastic cups.: Barrels may not leave the premises. Once your event is over the tapper will be removed from the barrel (it cannot be brought off the boats and drunk on land or in the restaurant or in the parking lot etc.)

¼ Barrel of Domestic Beers \$109.95 (75 16oz cups)

¼ Barrel of Premium Beers \$134.95 (75 16oz cups)

½ Barrel of Domestic Beers \$164.95 (124 16oz cups)

½ Barrel of Premium Beers \$204.95 (124 16oz cups)

Sorry, no 1/8 barrel sizes available

Wine by the Bottle (Wine prices include plastic cups):

Any specialty order requests are subject to price upcharge

Kendall Jackson Chardonnay \$25.99

Joel Gott Chardonnay \$31.99

Cavit Pinot Grigio \$22.99

Ménage à Trois Prosecco 23.99

Riesling \$22.99

Kim Crawford Sauvignon Blanc \$25.99

Ménage à Trois-red \$23.99

Concannon Cabernet \$22.99

14 Hands Merlot \$22.99

Meiomi Pinot Noir \$30.99

Joel Gott 815 Cabernet \$30.99

Oliver Cherry Moscato \$21.99

Spumante Champagne \$12.99

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