2026 MONTGOMERY WHITEWATER CATERING MENU

MONTGOMERYWHITEWATER.COM

15 PERSON MINIMUM

BREAKFAST

All breakfasts served with regular and decaf coffee, orange juice, and iced water decanter

Yogurt Parfait Bar | *$9 per person*

Create your own yogurt parfait with vanilla and strawberry yogurt,
and an assortment of classic toppings

Continental Breakfast | *$13 per person*

Assorted breads, muffins, and pastries served with butter, preserves, and seasonal fresh fruit

Quiche Breakfast | *$15 per person*

Your choice of mini bacon and spinach quiche, served with
wheat toast, and seasonal fresh fruit

Creekside Breakfast | *$18 per person*

Includes a selection of hot teas, sweet and unsweet iced tea

Scrambled eggs, bacon and sausage links, grits or
breakfast potatoes, with wheat toast and biscuits

Add grits and breakfast potatoes – $2 per person

BREAKFAST SIDES

Add Waffles or French Toast Sticks | *$2 per person*

Add both | $4 per person

Seasonal Fruit Tray | *$5 per person*

Assorted Bagels | *$4 per person*

Served with plain and flavored cream cheese

A 20% service fees and a 10% resort fee will be added to each catering order.

15 PERSON MINIMUM

PREPARED LUNCHES

Student Bag Lunch | *$13 per person*

Choice of ham or turkey sandwich with lettuce and cheese on wheat bread, packaged condiments, bag of chips, whole fruit, a fresh baked cookie, and a 12 oz bottled water

Box Lunch | *$16 per person*

Choice of ham, turkey, or chicken salad sandwich with lettuce, tomato, and cheese on a buttery croissant, packaged condiments, bag of chips, fresh fruit cup, a fresh baked cookie, and a 12 oz bottled water or canned soda

Executive Box Lunch | *$20 per person*

Choice of Greek Wrap, Caesar Wrap, Garden Salad or Caesar Salad with Chicken or Vegan Asian Wrap, pickle spear, fresh fruit cup, bag of chips, fresh baked cookie, and a 12 oz bottled water or canned soda

Afternoon Tea | *$24 per person*

Cucumber, egg salad and pimento cheese finger sandwiches, goat cheese and smoked salmon blinis, with a selection of petit fours, cookies, and sweet treats. Includes a selection of hot teas, and sweet and unsweet iced tea.

CHILDREN'S BIRTHDAY PARTY

Hot Dog Meal | *$10 per person*

Includes one all-beef hot dog, bag of chips, classic condiments, and a 12 oz bottle of water or can of soda

Sandwich Meal | *$12 per person*

Includes one ham or turkey sandwich on wheat bread (cheese, lettuce, & tomato optional). Served with bag of chips, whole fruit, and a 12 oz bottle of water or can of soda.

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APPETIZERS

EACH SERVES 15-20 GUESTS

Bruschetta | *$80*
Housemade bruschetta served on garlic toast rounds

Cruditè | *$80*
A colorful variety of fresh, roasted, and marinated seasonal vegetables
served with Green Goddess and ranch dipping sauce

Fresh Fruit Cruditè | *$100*
Selection of seasonal fresh fruits with cream cheese and vanilla yogurt dipping sauce

Charcuterie Board | *$140*
Assortment of artisanal cheeses and cured meats with marinated and pickled vegetables,
and various sauces and jellies with crackers and toast rounds

Hummus Platter | *$100*
Roasted red pepper, Sweet Thai chili, and roasted garlic hummus
served with pita chips, grilled naan, and carrot, zucchini, and celery spears

Warm Dip Trio | *$120*
Spinach artichoke, French onion, and regular or spicy Pimento cheese dips
served with housemade potato and pita chips

Italian Meatball & Sausage Bites | *$150*
Hawaiian and sweet Thai chili glazed cocktail meatballs and generous slices
of sweet Italian sausage in a zesty marinara served with garlic toast rounds

Chicken Tenders | *$100 per 30 pieces*
Jumbo, hand-dipped crispy chicken tenders with your choice of three dipping sauces.
Sauces: Buffalo, Nashville Hot, Mango Habanero, Spicy Peach, Jamaican Jerk,
Garlic Parmesan, Barbeque, Lemon Pepper, Honey Mustard or Ranch.

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Fried or Smoked Chicken Wings | *$125 (50 pieces)*

Choice of three sauces: Buffalo, Nashville Hot, Mango Habanero, Spicy Peach, Jamaican Jerk, Garlic Parmesan, Barbeque, or Lemon Pepper. Served with carrot and celery spears, ranch, and bleu cheese dressing.

Sliders | *$125 (30 pieces)*

Crispy chicken, pulled pork and cheeseburger sliders served with a variety of condiments

Crab Stuffed Mushrooms | *$150 (30 pieces)*

Portabella crab stuffed mushrooms

Coconut Shrimp Skewers | *$150 (25 skewers)*

Jumbo shrimp skewers marinated in coconut milk and lime dusted with a coconut breading

ENTREES

15 PERSON MINIMUM

Served with choice of garden or Caesar salad, lemonade, water, sweet or unsweet tea, and a cookie platter

Burger Bar | *$23 per person*

Add hotdogs for $5 per person
Add bacon for $2 per person

Served with lettuce, tomato, onions, pickles, and assorted cheeses

Pasta Salad

House Kettle Chips

Burger condiments: ketchup, mustard, mayo

Hotdog condiments: chili, cheese, relish, onions

Down South | *$30 per person*

Pulled Pork, Smoked Brisket, & Smoked Chicken Wings
Served with sauces and condiments

Sweet Potato Souffle

Collards or Green Beans

Sweet Cornbread

A 20% service fees and a 10% resort fee will be added to each catering order.

Backyard BBQ | *$35 per person*

Pulled Pork, Smoked Brisket, & Hot Dogs

Served with toppings and condiments

Fresh Fruit Salad & Housemade Chips

Italiano | *$30 per person*

Meatballs and Marinara

Thin fettuccine noodles with Italian sausage and meatballs in a zesty marinara

Fettuccine Alfredo with Chicken

Thin fettuccine noodles in a creamy alfredo with grilled chicken

Garden or Caesar Salad

Garlic Bread

South of the Border | *$32 per person*

Chicken & Pork Carnitas

Served with warm flour tortillas, lettuce, tomato,
onion, cilantro, and shredded cheese

Fresh Salsa

Served with tortilla chips

Seasoned Rice

Black Bean and Corn Salad

Down Home | *$35 per person*

Herb-Roasted Chicken Breast and Meatloaf

Warm Rolls

Served with seasoned butters

Roasted Baby Potatoes or Mashed Potatoes

Served with gravy and green beans

Glazed Carrots or Vegetable Medley

Low Country Shrimp Boil | *$50 per person*

Shrimp, Smoked Sausage, Corn, and Potatoes

Pasta Salad & Sweet Corn Bread

A 20% service fees and a 10% resort fee will be added to each catering order.

Seafood Platter | *$ market price*

Crawfish (if in season) or Peel & Eat Shrimp

Grilled Garlic Shrimp Skewers

Pan Seared Scallops

Coleslaw & Pasta Salad

Warm Rolls
Served with seasoned butters

Add-Ons

Garden or Caesar Salad | *$3 per person*

Fresh Fruit Salad | *$4 per person*
Seasonal fresh fruit

Chips & Salsa | *$6 per person*
Tortilla chips with jalapenos, fresh salsa, and queso Blanco

Roasted Asparagus | *$4 per person*

Brown Sugar Glazed Carrots | *$2 per person*

Sweet Potato Souffle | *$4 per person*

Green Beans Almondine | *$2 per person*

Eddy's Brussel Sprouts | *$4 per person*

Herb Roasted Baby Potatoes | *$3 per person*

Homemade Banana Pudding | *$5 per person*

Fudge Brownie Tray | *$5 per person*
Fudge, Blondie, & 7-layer Brownies

Sweet & Salty Snack Break | *$7 per person*
Selection of trail mix, miniature candies, protein and granola bars, and fresh whole fruit

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BEVERAGES

Coffee or Hot Tea Service | *$4 per person*

Coffee and Hot Tea Service | *$5 per person*

Coca Cola Products 12 oz **| *$3 each***

Dasani Water 12 oz **| *$2.50 each***

Coca Cola Products 20 oz **| *$4.50 each***

Dasani Water 20 oz **| *$4 each***

Lemonade, Sweet or Unsweet Iced Tea | *$25 per 3 gallon dispenser*

ALCOHOL SERVICE

HOSTED & CASH BAR OPTIONS

Private, semi-private, and open bar available

Wine By The Glass

Starting at $6 per glass

Wine By The Bottle

Starting at $22 per bottle

Draft Beer

Starting at $7 per serving, or $159 per keg

Package Beer, Hard Seltzers, and Ready to Drink Cocktails

Starting at $5 per serving

Cocktail Service

For well | starting at $6

For premium brands | starting at $8

(Absolut, Bacardi, Altos, Jack Daniels, Old Forester, etc.)

Bar Tender Fee | $37.50/HOUR (4 hour min)

Beer Tender Fee | $27.50/HOUR (4 hour min)

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