

# *The Upper Plate*

at

## **Coldwater Cafe**



# Lunch Selections

**Available from 11:00 am - 4:00 pm**

Choose three entrees for \$23.95 a person.

All entrees are served with focaccia bread and our signature English Tea Cake.



Quiche of the Day with fresh fruit

Chicken Pecan Salad on Mixed Greens

Chicken Pecan Salad Sandwich on Croissant\*

Crab Cake Sandwich\*



Grilled Salmon Salad

Grilled Chicken Club\*

Grilled Chicken Salad on Mixed Greens

\*Sandwiches are served with House Made Potato Chips

# Dessert Selections

For an additional \$3.95 per person, you can offer your guests the option to order from a selection of desserts for lunch or dinner. Choose 3 of the following choices:

Chocolate Mousse Cake

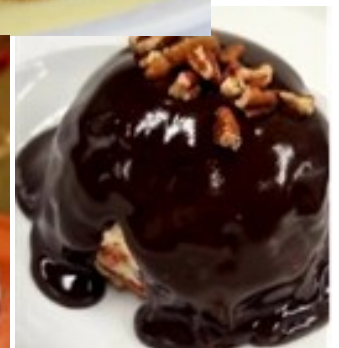
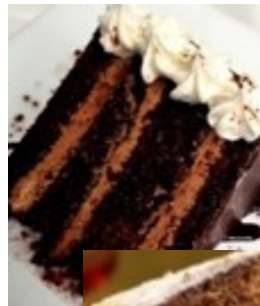
Nick's Carrot Cake

Chef's Choice Cheesecake

English Tea Cake

Chef's Choice Sorbet (dairy free/gf)

Hot Fudge Pecan Ball (gf)





# Dinner Selections

**Available after 5:00 pm**

The following are always available, although the prep for each entrée changes seasonally and shall mirror the menu in the Main Dining Room. Generally, the prep is unknown until the season change. All entrees are served with house salad, focaccia bread & our signature English Tea Cake.

Hosts can select up to three entrees to offer their guests.



*Filet Mignon \$49.95*

*Salmon \$38.95*

*Lobster Crab Cakes \$39.95*



*Pork \$38.95*

*Grilled Chicken \$29.95*

*Penne Pasta tossed in Brie Sauce \$27.95*



## Salad Selections

Hosts may choose to offer a specialty salad in place of the house salad.

Please note, all guests will be served the same salad the evening of the event.

*House Salad  
included*

*Wedge Salad  
\$2.95 additional per guest*

*Seasonal Salad  
\$3.95 additional per guest*



# Cold Hors D'oeuvre Selections

*Prices listed are per piece/serving*

*\*A minimum order quantity of 24 is required*

Assorted Cheeses, Dried Fruit, Nuts & Crackers \$3.75

Fresh Fruit with Whipped Lemon Dip \$2.50 (GF)

Seasonal Crudité with Cucumber Dill Dressing \$2.50 (GF)

Jumbo Shrimp Cocktail with Sriracha Cocktail Sauce \$27.00/lb (GF)

\*Deviled Eggs with Maple Candy Bacon \$2.25 (GF)

\*Bruschetta Crostini's with Fresh Mozzarella \$1.50

\*Crab, Chili, & Lime Filo Tarts \$2.95

prices are subject to change



Bruschetta Crostini's



Assorted Cheeses



Crab, Chili & Lime Filo Tarts

# Hot Hors D'oeuvre Selections

*Prices listed are per piece/serving*

*\*A minimum order quantity of 24 is required*

\*Katy's BBQ Beef Meatballs \$1.50 (GF)

\*Three Cheese & Jalapenos Fried Ravioli with Marinara \$ 1.75

\*Lobster Crab Cakes with Spicy Corn Remoulade \$3.95

\*Hoisin Glazed Bacon Wrapped Scallops \$3.95

\*Caramelized Onion & Gorgonzola Crostini \$2.95

Spinach & Artichoke Dip with Toasted Pita \$ 11.95

\*Stuffed Mushrooms with Goat Cheese & Sausage \$2.25

prices are subject to change



Stuffed Mushrooms



Fried Ravioli



Lobster Crab Cakes

# Standard Bar

*We can offer your guests a combination of beer, wine and/or liquor.  
Everything listed below is provided, unless you'd like to make changes:*

## *Beer:*

(charged by the bottle)

Bud Light

Michelob Ultra

Stella

Yuengling

W. Wing 10 Ton Stout

3 local/craft beers

## *Wine:*

(charged by the bottle)

Cabernet

Pinot Noir

Riesling

Chardonnay

Moscato

## *Liquor:*

(charged by drink)

*Vodka-* Grey Goose, Tito's, Absolut

*Gin-* Tanqueray, Bombay Sapphire

*Tequila-* Jose Cuervo Gold, Patron

*Rum-* Bacardi, Captain Morgan

*Whiskey-* Jack Daniels, Crown Royal,

Maker's Mark

*Scotch-* Dewar's





# Craft Cocktail Bar

*Cocktails are charged per what is ordered*

*This bar option must be selected by confirmation date on contract*

*In addition to the standard bar option, you may choose up to three of the following specialty cocktails:*

Peachey's Dream Martini  
Coldwater Cosmopolitan  
Pear Martini  
Classic/Dirty Martini

Margarita  
Manhattan  
Lemon Drop  
Moscow Mule

# Mimosa Bar

*Set-up pricing is based on final guest count (as noted below) plus the total bottles of prosecco used. Mimosa Bar will be set up so guests can create their own drinks.*

*Pricing includes:*

Orange Juice  
Peach Puree  
Cranberry Juice

Fresh Fruit Garnishes Such As:

Strawberries  
Raspberries  
Blueberries  
Orange Slices

*Set-up pricing for the Mimosa Bar:  
(based on Final Count given)*

20 Guests or less	\$35
21 - 40 Guests	\$55
41 Guests or more	\$75

\*Mimosas are also available at regular menu pricing to offer within the standard bar.

# *Additional Information*

**We offer a variety of seating options**

**There is a food and beverage minimum of:  
\$500 for lunch; \$1000 (\$2,000.00 in December) for dinner  
for up to 40 guests**

**A signed contract and credit card number is required.  
The credit card will not be charged unless a cancellation  
occurs. In which case, a cancellation fee of \$150.00  
will be processed**

**There is an elevator for guest use**

**Guest choice of Satellite Radio is provided,  
live entertainment is also welcome**

**Specialty Cakes and Desserts may be brought in**

## *Contact Us*

**For bookings or questions, please contact  
Jenny Swigart 937.667.0007 xt 105  
[jenny@coldwatercafe.com](mailto:jenny@coldwatercafe.com)**

**You can find more photos on our website  
[www.coldwatercafe.com](http://www.coldwatercafe.com)**