

# WATERZOOI



MOULES • FRITES • BIER • WAFFLES

## Catering 2026

850 Franklin Avenue,  
Garden City, NY 11530  
516-877-2177

**WATERZOOI HAS MANY OPTIONS TO  
CATER YOUR VERY IMPORTANT UPCOMING EVENT.**

**IF THERE IS SOMETHING YOU REQUIRE OR DON'T SEE,  
WE CAN CUSTOM TAILOR ALL YOUR PARTY NEEDS**

**PLEASE REVIEW THE ATTACHED MENU AND CONTACT  
US WITH ANY QUESTIONS YOU MAY HAVE.**

A 4% discount will be applied to cash payments

\$150 Administration Fee For All Catered Events

*Before placing your order, please inform us of any food allergies.  
Consuming raw or undercooked meats, shellfish or fresh eggs may increase your risk of Food borne illness.*

**Prices Are Subject To Change, Please Call For Most Current Pricing  
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## Brunch Buffet Catering Menu

- Choose 1 item from each section on the following page •

### **Package A**

**\$62 pp for 3 Hours**

Egg Selection

Salad selection

Pasta Selection

Mussel Selection

Chicken Selection

Frites & Mayo

Bacon

Belgian Waffles

With Whipped Cream  
& Strawberries

### **Includes Unlimited:**

**Champagne Punch, Mimosas,  
Bloody Marys, Soda, Juice,  
Coffee, Tea,**

**Warm Basket of Croissants,  
Muffins, & Scones**

### **DESSERTS:**

**Mini Cannoli Platter  
&**

**Warm Cinnamon Beignets,  
Chocolate & Strawberry Sauce**

## Brunch Additions

**Seasonal Fruit & Cheese Platter \$78**

**Jumbo Shrimp Cocktail Display \$160**

**Smoked Scottish Salmon \$160**

Mini Bagels, Traditional Garni

**Warm Baked Brie Wheel \$65**

Sun-dried Fruit, Peach Lambic Glaze  
Crackers & Croustades

**Fried Calamari Platter \$98-**

Spicy Marinara, Lemon Pepper Aioli

**Fresh Tomato Mozzarella Platter \$85**

Aged Balsamic Reduction, Extra Virgin Olive Oil

**Formaggio & Charcuterie Platter \$105**

A selection of international cheese, cured meats  
and seasonal accoutrements

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## Brunch Family Style

### **Package B 3 Hours \$75**

Warm Basket of Croissants,  
Muffins, & Scones

**Unlimited Champagne Punch,  
Mimosas, Bloody Marys, Soda, Juice  
Coffee, Tea**

### **1st Course Passed**

Warm Potato Pancakes  
Smoked Salmon, Lemon Dill Creme Fraiche

Truffle 4 Cheese Arancini

Fig & Gorgonzola Crostini

### **2nd Course**

Salad Selection (Host Chooses 1)

### **3rd Course**

(Host Chooses 4 Options & 1 selection from each  
item listed below)

Mussels (Choose 1 Selection)

Egg (Choose 1 Selection)

Chicken (Choose 1 Selection)

Pasta (Choose 1 Selection)

Belgian Waffle With Fresh Whipped Cream  
& Strawberries

Thick Cut French Toast With Fresh Whipped Cream  
& Strawberries

### **Desserts**

Mini Cannolis, Warm Cinnamon Beignets, Chocolate  
& Strawberry Sauce

## **Brunch A La Carte**

### **Package C 3 Hours \$87**

Choose 1 Selection From Each Section Of Menu

Above For Your Guests

To Choose From

## Weekend Shower Luncheon

### **Package D**

### **3 Hours \$72**

Warm Basket of Croissants,  
Muffins, & Scones

**Unlimited Champagne Punch,  
Mimosas, Bloody Marys, Soda, Juice  
Coffee, Tea**

### **Platters**

Mediterranean Hummus, Grilled Pita, Cucumbers,  
Kalamata Olives & Feta

Spinach & Artichoke Dip, House Made Warm  
Potato Crisps

Fig & Gorgonzola Crostini

Warm Potato Pancakes  
Smoked Salmon, Lemon Dill Creme Fraiche

### **Buffet**

Toasted Sweet Potato Gnocchi, Grilled Andouille  
Sausage, English Peas, Montrachet Goat Cheese,  
Rosemary Cream

Chopped Grilled Chicken Caesar Salad, Avocado,  
Baby Tomatoes, Brioche Croutons

Frites & Mayonnaise

Moules Oreganata

Moules Provencale

Mini Warm Tomato, Gruyere, Basil Baguette

Mini Belgian Ham & Brie Baguette

### **Desserts**

Mini Cannolis, Warm Cinnamon Beignets,  
Chocolate & Strawberry Sauce

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## Catering Menu Selections

### Pasta Selection (Choose 1)

Rigatoni, Ala Vodka

Penne, Crispy Pancetta, Fresh Mozzarella, Blistered Tomato Pomodoro Sauce

Orecchiette Broccoli Rabe & Sausage

Toasted Sweet Potato Gnocchi, Andouille Sausage, Peas, Goat Cheese, Rosemary Cream

Mac & Cheese Au Gratin

### Salad Selection (Choose 1)

Caesar Salad – Hearts of Romaine, Oven Dried Tomatoes, Warm croutons, Caesar dressing

Vineyard Salad – Arugula, Apples, Bacon, Grapes, Citrus Vinaigrette

Mixed Greens, Candied Pecans, Fourme D'Ambert, Asian Pears, Creamy Horseradish Dressing

### Egg Selection (Choose 1)

Soft Scrambled Eggs with American Cheese

Belgian Scramble, Ardennes Ham, Mushrooms, Gouda

Country Frittata- Bacon, Potatoes, Peppers, Onions, Fontina

### Chicken Selection (Choose 1)

Sautéed Chicken, Artichoke Hearts, Sun Dried Tomatoes, Lemon Thyme, White Wine

Lemon Chicken, Asparagus Tips, Crispy Capers Blistered Baby Tomatoes

Sautéed Chicken, Wild Mushrooms, Roasted Shallots, Rosemary Demi

### Mussel Selection (Choose 1)

Moules Oreganata

Moules Provencale

Moules Montrachet

Moules Calabrian

Moules Creole

Moules Thai

Moules Farmhouse

### Meat Carving Selection + \$9 p/p

Roast Beef Au Jus

Pork loin Scarpariello

Pecan Honey Glazed Country Ham

**\*Sliced Prime Aged Sirloin \$12p/p**

### Kids 2-12 (Choose 1)

**\$17.95 Per Person**

Chicken Fingers &

Frites, Mac & Cheese,

Pasta & Butter

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# The Premium Lounge Cocktail Party

**Lounge Package E \$86 p/p 3 Hrs.**

**Mixed Drinks, Draft Beer, Wine, Soda & Juice (includes: Stella, WZ Pils, Hoegaarden, House Red, House White, Sangria)**

## Passed Hors d'oeuvres

**Butler Style for 30 Minutes**

Artichoke & Cheese Beignets  
Yakiniku BBQ Pulled Pork Canapés  
Sesame Crusted Chicken Satay  
Spicy Ahi Tuna Tartare Crisps

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## Platters

Jumbo Shrimp Cocktail Display

Fried Calamari  
Calabrian Marinara

Lobster Croquettes  
Belgian Slaw, Lobster Aioli

Smoked Salmon Flat Bread  
Lemon Caper Creme Fraiche

Mixed Greens

Candied Pecans, Fourme D'Ambert, Asian Pears, Creamy Horseradish Dressing

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Moules Oreganata & Moules Provencale  
Frites & Mayo

Penne Ala Vodka  
Grated Pecorino, Fresh Basil

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Desserts:

Coffee, & Tea

Mini Cannolis, & Warm Cinnamon Beignets, Chocolate & Strawberry Sauce

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## Beverage & Liquor Packages

Only Available With A Food Package

**\$26 p/p for Draft Beer, Wine, Soda & Juice (3 hours)**  
(includes: Stella, WZ Pils, Hoegaarden, Pouring Red, Pouring White)

**\$31 p/p for Mixed Drinks, Draft Beer, Wine, Soda & Juice (3 hours)**  
(includes: Stella, WZ Pils, Hoegaarden,  
Pouring Red, Pouring White)

### ADDITIONS TO DRINK PACKAGES

**All Premium Tap Beers Add \$9- p/p**

**Martinis add \$8- p/p**

**Cappuccino and Espresso \$8- p/p**

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## 3 COURSE DINNER PACKAGE F & G FAMILY STYLE DINNER \$81/PP (HOST CHOOSES)

### A LA CARTE SIT DOWN \$92/PP

MUST BE ACCOMPANIED WITH A BEVERAGE PACKAGE AT ADDITIONAL CHARGE

#### 1ST COURSE CHOICE OF ONE

##### **FIELD GREENS**

FOURME D'AMBERT, CIPOLLINIS, CANDIED PECANS, SHAVED PEARS,  
CREAMY HORSERADISH DRESSING

##### **CAESAR SALAD**

CHOPPED HEARTS OF ROMAINE , BABY TOMATOES, AVOCADO ,BRIOCHE CROUTONS, LEMON HERB  
CAESAR DRESSING

##### **TOASTED SWEET POTATO GNOCCHI**

GRILLED ANDOUILLE SAUSAGE, ENGLISH PEAS, MONTRACHET GOAT CHEESE,  
ROSEMARY CREAM

#### 2ND COURSE CHOICE OF ONE

##### **PAN SEARED FAROE ISLAND SALMON**

BLACK BELUGA LENTILS, ENDIVE & HARICOT VERT SALAD,  
CHIPOTLE TOMATO VINAIGRETTE

##### **SOLE**

LEMON HERB PANKO BAKED FILET OF SOLE, POMMES PUREE, SAUTÉED SPINACH,  
LEMON CAPER BEURRE BLANC

##### **KIP**

ROTISSERIE ROASTED CHICKEN, HARICOT VERT, GRUYERE POTATO PUREE, ROSEMARY JUS

##### **FILET AU POIVRE**

CENTER CUT FILET MIGNON, CRACKED PEPPER,  
COGNAC-MUSTARD CREAM, POMMES FRITES

##### **MOULES OREGANATA & FRITES**

LEMON, WHITE WINE  
& TOASTED BREADCRUMBS

##### **MOULES CALABRIAN & FRITES**

SPICY MEDITERRANEAN MARINARA

#### DESSERT

COFFEE & TEA

MINI CANNOLIS, WARM CINNAMON BEIGNETS, CHOCOLATE & STRAWBERRY SAUCE

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## BUFFET DINNER PACKAGE H \$64 PP

MUST BE ACCOMPANIED WITH A BEVERAGE PACKAGE AT ADDITIONAL CHARGE

### SALAD SELECTION

CHOICE OF ONE

**CAESAR SALAD** - HEARTS OF ROMAINE, OVEN DRIED TOMATOES, WARM CROUTONS, CAESAR DRESSING

**VINEYARD SALAD** - ARUGULA, APPLES, BACON, GRAPES, CITRUS VINAIGRETTE

**MIXED GREENS** - CANDIED PECANS, FOURME D'AMBERT, ASIAN PEARS,  
CREAMY HORSERADISH DRESSING

### PASTA SELECTION

CHOICE OF ONE

**PENNE ALA VODKA**

**RIGATONI** - CRISPY PANCETTA, FRESH MOZZARELLA, BLISTERED TOMATO  
POMODORO SAUCE

**3 CHEESE RAVIOLI** - ARUGULA PESTO, GRATED PECORINO

**TOASTED SWEET POTATO GNOCCHI** - ANDOUILLE SAUSAGE, PEAS, GOAT CHEESE, ROSEMARY CREAM

**MAC & CHEESE AU GRATIN**

**ORECCHIETTE** - BROCCOLI RABE & SAUSAGE

### CHICKEN SELECTION

CHOICE OF ONE

**SAUTÉED CHICKEN** - WITH ARTICHOKE HEARTS & SUN DRIED TOMATOES, LEMON DILL CHARDONNAY SAUCE

**CHICKEN PICCATA** - ASPARAGUS TIPS, WHITE WINE, LEMON, CAPERS

**CHICKEN MARSALA** - WILD MUSHROOMS, OVEN DRIED TOMATOES

### MUSSEL SELECTION

CHOICE OF ONE

MOULES OREGANATA

MOULES PROVENCALE

MOULES MONTRACHET

MOULES CALABRIAN

MOULES FARMHOUSE

### Meat Selection Carving

CHOICE OF ONE + 9 P/P

ROAST BEEF AU JUS

PORK LOIN SCARPAREILLO

PECAN HONEY GLAZED COUNTRY HAM

**SLICED PRIME AGED SIRLOIN \$12 P/P ADDITIONAL CHARGE**

### SIDES

BELGIAN FRITES

HARICOT VERT & BABY CARROTS

### DESSERT

COFFEE & TEA

Mini Cannolis, Warm Cinnamon Beignets, Chocolate & Strawberry Sauce

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# **PETITE SIT DOWN \$69PP**

## **12 MIN 20 MAX**

### **Starter**

#### **CHOICE OF ONE**

Field Greens

Fourme D'ambert, Cipollinis, Candied Pecans, Shaved Pears,  
Creamy Horseradish Dressing

Caesar Salad

Chopped Hearts Of Romaine , Baby Tomatoes, Avocado ,Brioche Croutons,  
Lemon Herb Caesar Dressing

Toasted Sweet Potato Gnocchi, Grilled Andouille Sausage,English Peas,  
Montrachet Goat Cheese Rosemary Cream

### **Entree**

#### **CHOICE OF ONE**

Pan Seared Faroe Island Salmon - Black Beluga Lentils, Endive & Haricot Vert Salad,  
Chipotle Tomato Vinaigrette

Herb Baked Sole- Pommes Puree, Sautéed Spinach, Lemon Caper Beurre Blanc

Carbonnade Flamande - Tender Beef Short Ribs Braised In Belgian Brown Ale,  
Caramelized Apples & Prunes, Pommes Frites

Rotisserie Roasted Chicken, Rotisserie Roasted Chicken, Haricot Vert, Gruyere Potato Puree,  
Rosemary Jus

**Moules Oreganata & Frites**

**Lemon, White Wine & Toasted Breadcrumbs**

**Moules Calabrian & Frites**

**Spicy Mediterranean Marinara**

**Moules Provençal - Vine Ripened Tomatoes,  
Fresh Herbs, White Wine**

### **Dessert**

**Coffee & Tea**

**Mini Cannolis, Warm Cinnamon Beignets, Chocolate & Strawberry Sauce**

**\$26 P/P For Draft Beer, Wine, Soda & Juice (3 Hours)**

**(Includes: Stella, Wz Pils, Hoegaarden, Pouring Red, Pouring White)**

# Lounge Cocktail Party \$69PP

## 20 person minimum

### Passed Hors d'oeuvres

#### Butler Style for 45 Minutes (Choose 5)

- Tuna Tartar
- Crispy Korean BBQ Duck Confit
- Mini Crab Cakes, Basil Aioli
- Coconut Shrimp, Chili Pepper Marmalade
- Phyllo Baked White Truffle Risotto
- Fig & Gorgonzola Tartelettes
- Pigs In A Blanket, Spicy Mustard
- Honey Sriracha Chicken Meatballs

### Platters

- Assorted Cured Meats & Cheese
- Baked Spinach & Artichoke Dip, Warm Rosemary Potato Crisps
- Jumbo Shrimp Cocktail
- Moules Oreganata & Moules Provencal
- Frites & Mayo

### Sliders & Sandwiches

- BLT Sliders**, Thick Cut Country Bacon, Oven Dried Tomatoes, Arugula, Red Chili Jam
- Braised Short Rib**, Caramelized Onion, Horseradish Havarti Sliders
- Belgian Ham & Cheese Baguette**
- Smoked Salmon**, Lemon Caper Cream Cheese, Sliced Cucumber, Baguette

### Desserts

Warm Cinnamon Beignets, Raspberry Sauce, Belgian Chocolate Sauce

### BEVERAGES

Tap Beer, Wine, Soda & Juice  
(includes: Stella, Waterzooi Pils, Shock Top, Hoegaarden, Lefe Blonde, House Red, House White)