

Additional Information

- All beverage costs are charged at normal menu pricing
 - A full bar is also available
- There is a food and beverage minimum of \$500 for lunch and \$1000 for dinner
- We offer a variety of seating options with round or rectangle tables for up to 56 guests
- A signed contract and credit card number is required to hold the space. The credit card will not be charged unless a cancellation occurs. In which case, a cancellation fee of \$150.00 will be processed.

Contact Us

For bookings or questions, please contact

Jenny Swigart or Jen Jent

jenny@coldwater-cafe.com

jen@coldwater-cafe.com

You can find more photos on our website: coldwater-cafe.com



The Upper Plate at Coldwater Café



Lunch Selections

Available from 11:00am-4:00pm

Choose 3 of the following choices for \$18.95 a person.

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



Quiche of the Day

Chicken Pecan Salad on Mixed Greens

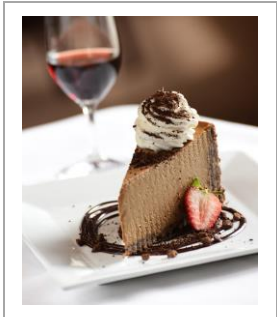
Chicken Pecan Salad on Multigrain Bread

Crab Cake Sandwich

Grilled Salmon Salad

Dessert Selections

For an additional \$4 per person, you can choose 3 from the following choices.



Chocolate Mousse Cake

Nick's Carrot Cake

House Made Cheesecake

Strawberry Sorbet

House Made Fruit Pie

Bread Pudding

English Tea Cake

Dinner Selections

Available after 5:00pm

All entrees are served with house salad, focaccia bread, vegetable of the day and our signature English Tea Cake.

Tier 1 \$24.95



Beef Tenderloin Tips

Served with Roasted Garlic Smashed Potatoes

Marinated Grilled Chicken

Served with Roasted Garlic Smashed Potatoes

Vegetarian Pasta Primavera

With Marinara Sauce

Tier 2 \$28.95



Grilled Salmon

Served with Coconut Rice and Cilantro Tamarind Sauce

Grilled Pork Loin

Served with Roasted Garlic Potatoes

Fresh Egg Pappardelle

Tossed in a Creamy Brie Sauce

Tier 3 \$37.95



Filet Mignon

Served with Sweet Potato Gratin and Green Peppercorn Demi Glace

Pan Seared Chilean Sea Bass

Served Prosecco Risotto and Chimichurri

Lobster Crab Cake

Served with Herb Rice and Spicy Corn Remoulade

Vegetarian Pasta Primavera

With Marinara Sauce and Shaved Parmesan

Hors D'oeuvre Selections

Cold- Prices listed are per Serving

A minimum order quantity of 24 is required unless otherwise noted

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

Fresh Fruit with Whipped Lemon Dip \$2.50

Seasonal Crudité with Cucumber Dill Dressing \$2.50

Jumbo Shrimp Cocktail with Sriracha Cocktail Sauce \$24.00/lb

Deviled Eggs with Maple Candy Bacon \$2.25

Bruschetta Crostinis with Fresh Mozzarella \$1.50

Crab, Chili, & Lime Filo Tarts \$2.25

Watermelon, Feta, & Basil Cubes with Balsamic Reduction \$1.25

Endive Boats with Glazed Walnuts, Red Grapes,
Gorgonzola, & Champagne Vinaigrette \$1.75

Cold Smoked Salmon and Cucumber Toast \$2.50

Goat Cheese Balls with Assorted Herbs & Spices \$1.25

Prosciutto Wraps with Pear & Gorgonzola \$1.75

Grilled Shrimp & Corn Salad Filo Tarts \$2.25

“Everything Bagel” Deviled Egg with Cold Smoked Salmon \$3.50

Hors D'oeuvre Selections

Hot -Prices listed are per Serving

A minimum order quantity of 24 is required unless otherwise noted

Katy's BBQ Beef Meatballs \$1.50

Zucchini & Sweet Corn Fritters with Spicy Greek Yogurt \$1.50

Three Cheese & Jalapenos Fried Ravioli with Marinara \$ 1.25

Lobster Crab Cakes with Spicy Corn Remoulade \$2.95

Hoisin Glazed Bacon Wrapped Scallops \$2.95

Caramelized Onion & Gorgonzola Naan \$2.95

Roasted Grape & Goat Cheese Crostini \$1.75

Spinach & Artichoke Dip with Toasted Pita \$ 7.95/serves 4

Chicken Quesadilla with Chef's Choice Salsa \$2.25

Stuffed Mushrooms with Goat Cheese & Sausage \$2.25

Chef's Choice Arancini with Cabernet Tomato Sauce \$1.95

Chicken Satay Skewers with Peanut Sauce \$1.95