

The Upper Plate
at
Coldwater Cafe



Lunch Selections

Available from 11:00am-4:00pm

Choose 3 of the following entrees for \$18.95 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 Multigrain Bread*
- Crab Cake Sandwich*
- Grilled Salmon Salad
- Grilled Chicken Club*

*Sandwiches are served with House Made Potato Chips

Dinner Selections

Available after 5:00pm

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

The prep for each entrée changes seasonally (January, April, July & October) and shall mirror the menu in the Main Dining Room. Generally, the prep is unknown until the season change.

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



Filet Mignon
\$38.95



Sea Bass
\$38.95



Salmon
\$32.95

Lobster Crab Cakes
\$28.95

Pork Loin
\$25.95

Grilled Chicken
\$24.95

Penne Pasta tossed in Brie Sauce
\$21.95

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

Dessert Selections

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



Chocolate Mousse Cake

Nick's Carrot Cake

Chef's Choice Cheesecake

Chef's Choice Sorbet (dairy free)

Hot Fudge Pecan Ball (gluten free)



Bar Options

Bar options can be cash bar or open bar

Standard Bar:

we can offer your guests a combination of beer, wine and/or liquor

Beer:	Wine:	Liquor:
Bud Light	Cabernet	Vodka- Grey Goose, Tito's, Absolut
Miller Light	Pinot Noir	Gin- Tanqueray, Bombay Sapphire
Mich Ultra	Riesling	Tequila- Jose Cuervo Gold, Patron
Stella	Chardonnay	Rum- Bacardi, Captain Morgan
Guinness	Moscato	Whiskey- Jack Daniels, Crown Royal,
Yuengling		Maker's Mark
3 local/craft beers		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	Margarita
Coldwater Cosmopolitan	Manhattan
Pear Martini	Lemon Drop
Classic/Dirty Martini	

Mimosa Bar:

*Pricing is based on final guest count plus Prosecco by the bottle.
Mimosa Bar will be set up so guests can create their own drinks.*

Pricing includes:

Orange Juice	Fresh Fruit Garnishes Such As:
Peach Puree	Strawberries
Cranberry Juice	Raspberries
	Blueberries
	Orange Slices

Bloody Mary Bar:

*Pricing is based on final guest count plus price per Bloody Mary.
Bloody Mary Bar will be set up so guests can garnish their own drinks (Cafe staff will mix/pour Bloody Marys).*

Pricing includes:

Celery	Limes
Olives	Pickle Chips
Chopped Bacon	Bamboo Skewers
Sriracha	Various Spices
Bleu Cheese Stuffed Olives	

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

20 Guests or less	\$20
21 – 40 Guests	\$35
41 Guests or more	\$50

**Standard Bloody Mary's or Mimosas are also available at regular menu pricing to offer within the standard bar.*

**Hosts that would like to offer both Bloody Mary and Mimosa bars will be charged twice, once for each bar.*

Hors D'oeuvre Selections

Cold 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 Crudit  with Cucumber Dill Dressing \$2.50 (GF)

Jumbo Shrimp Cocktail with Sriracha Cocktail Sauce \$25.00/lb (GF)

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

Bruschetta Crostini's with Fresh Mozzarella \$1.50

Crab, Chili, & Lime Filo Tarts \$2.25

Hot 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 \$ 1.25

Lobster Crab Cakes with Spicy Corn Remoulade \$2.95

Hoisin Glazed Bacon Wrapped Scallops \$2.95

Caramelized Onion & Gorgonzola Crostini \$2.95

Spinach & Artichoke Dip with Toasted Pita \$ 7.95

Stuffed Mushrooms with Goat Cheese & Sausage \$2.25



Stuffed Mushrooms



Fried Ravioli



Lobster Crab Cakes



Bruschetta Crostini's



Assorted Cheeses



Crab, Chili & Lime Filo Tarts

Additional Information

We offer a variety of seating options

There is a food and beverage minimum of:
\$500 for lunch \$1000 for dinner for up to 56 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, but live entertainment is also welcome

Specialty Cakes and Desserts may be brought in

Contact Us

For bookings or questions, please contact

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

