

Shooters on the Water

Private Party Menus

1148 Main Avenue, Suite 4
Cleveland, Ohio 44113

216-861-6900

www.shootersflats.com

Party Rooms Available:

Upper Deck ~ Upper & Lower Bar ~ Dining Room, ~ Outside Deck Silk Night Club. Combine your restaurant experience with an after party at Silk Night Club.
Discounts available

Deposits:

A \$250.00 non-refundable deposit is required to secure your event at Shooters on the Water or Silk Night Club. Deposits will be applied to final bill
20% Gratuity and 7.5% Sales Tax are applied to the final bill.

Beverages

As the host or hostess, you have many options for your bar service including:

Cash Bar:

Drinks are served by the bartender and charged to the guests. Drinks are charged at Shooters standard prices. A wine and alcohol price list can be provided at the request of the event organizer.

Open Bar:

An open tab is started by the bartender and totaled at the request of the event contact. This bar total will then be added to the final bill. All drink prices can be furnished prior to the event. Drinks are charged at Shooters drink ticket prices and rung up individually.

Limited Bar:

The event organizer can limit the selection of alcoholic beverages offered. The bartender will then only offer these items to the guests. Items will be tallied as with the Host bar.

Drink Tickets:

Drink tickets can be purchased and distributed to the guests. Tickets will then be given to the bartender in exchange for cocktails. The total number of tickets purchased by the event organizer will be added to the final bill.

Champagne, Wine and Bottle Service Available Upon Request

Additional Information

With the exception of a celebration cake, outside food or beverages are not permitted. Decorations are welcome; please check with our event specialist for any guidelines. Vegetarian selections are available in addition to the following menus. Limited menus are available. Please ask for additional details.

DISPLAYS & HORSD'OEURVES

DISPLAYS

Fresh Fruit Display

Honey Dew ~ Cantaloupe ~ Strawberries ~ Raspberries ~ Seasonal Fruit

\$4.50 Per Person

Chocolate Covered Strawberries \$75. per 50 pieces

Cheese Display

~ Danish Havarti ~ French Boursin

Holland Gouda ~ Assorted Domestic Cheeses

Fresh Seedless Grapes ~ Assorted Crackers ~

\$4.50 Per Person

Fresh Seasonal Vegetables

An Assortment of Garden Fresh Vegetables

Served with a variety of Dips & Spreads

\$3.50 Per Person

Warm Artichoke & Spinach Dip

Served with crispy pita chips

\$4.00 Per Person

Warm Crab Dip \$5.50 Per Person

Served with crispy pita chips

Jumbo Chilled Gulf Shrimp

Horseradish ~ Cocktail Sauce ~ Lemon Wedges

\$100. per 50 pieces

Ice Carvings

Add A Taste of Elegance to Your Next Event With World Class Ice Sculpture

by Elegant Ice

Pricing and Designs Available Upon Request Starting @ \$300.00

HORS D'OEUVRES

All Hors d'oeuvres priced per piece

FROM THE SEA

50 Pieces

Sea Scallop, pan seared	\$84.
Crab Stuffed Mushrooms	\$60.
Lump Crab Cakes, red pepper aioli	\$125.
Grilled Gulf Shrimp, with lemon buerre blanc	\$120.

CHICKEN

50 Pieces

Chicken Satay Grilled-Chicken Skewer Marinated in a Soy Ginger Sauce	\$85.
Chicken Wings Mild or BBQ served with Blue Cheese and Celery	\$60.
Chicken Fingers Seasoned and Deep Fried served with BBQ or Ranch	\$85.

MEATS, ETC...

50 Pieces

Mini Meatballs (Marinara, Swedish or BBQ)	\$80.
Mini Beef Brochettes	\$85.
Wok Fried Pot stickers, sweet Thai chili sauce	\$80.
Marinated Beef Satay, teriyaki glaze	\$85.
Water Chestnuts Wrapped In Bacon	\$90.
Steak Au Poive served w on potato pancakes with a peppercorn demi glaze	\$90.

VEGETARIAN

50 Pieces

Spanikopita puff pastry filled with spinach	\$90.
Bruschetta tomato and basil served with crostini	\$80.
Boursin Cheese Stuffed Mushrooms	\$85.
Fresh Mozzarella & Vine Ripe Tomato, garlic crostini	\$85.
Wok Fried Vegetable Pot Stickers, soy ginger	\$85.
Oriental Vegetable Spring Rolls, plum sauce	\$85.
Water Chestnuts wrapped in bacon	\$90.
Mozzarella Cheese, Grape Tomatoes and Basil Skewers	\$80.

CANAPES

50 pieces

Oven Baked Crackers topped with Smoked Salmon served, cucumbers, cream cheese	\$75.
Oven Baked Crackers Topped with Crab Meat or Shrimp served with cream cheese	\$75.
Oven Baked Crackers Topped with Red peppers served with cream cheese	\$70.

Made to order with your favorite topping

THEME MENU BUFFETS

Minimum 25 guests

All American Buffet

Quarter Pound Hamburgers ~ Johnsonville Brats ~ All Beef Hot
Dogs

BBQ Chicken Sandwich ~ Nachos with Cheese Sauce,
Jalapenos, Salsa & Sour Cream ~ Pasta Salad ~ Potato Salad ~
Sliced Seasonal Fruit ~ Assorted Cookies

\$19. Per Person

Deli Buffet

Sliced Deli Meats:

Roast Turkey ~ Bavarian Ham ~ Hard Salami ~ Roast Beef
Deli Breads ~ Tossed Garden Salad ~ Potato Salad ~ Pasta Salad
Cole Slaw ~ Seasonal Fruit

Rolls & Butter ~ Assorted Cookies & Brownies

\$17. Per Person

PASTA STATION

Minimum 25 guests

\$21.95. Per Person

Station includes Italian Garlic Bread & Freshly Grated Parmesan Cheese.

Customized pasta available upon request.

Tossed Garden Salad

Mini Pastries

Coffee, hot Tea and Iced Tea Included

Soft Drinks \$2.95 with unlimited refills

Penne Rigate, Farfalle (Bow Tie) and Liguininni

Choose four (4) of the following items to be creatively added to your gourmet pastas:

Sliced Grilled Chicken Breast

Julienne Sun dried Tomatoes

Sliced Roasted Red Peppers

Sliced Herb Mushrooms

Roasted Fresh Garlic

Roasted Seasonal Vegetables

Fresh Roasted Roma Tomatoes

Julienne Snow Peas

Mini Meatball Marinara

Choice of two (2) Sauces to be prepared with your Imported Pastas:

Marinara Sauce

Asiago Alfredo Sauce

Pomodoro Sauce

Wild Mushroom Cream Sauce

Bolognese (Meat Red Sauce)

Roasted Garlic Cream Sauce

DINNER BUFFET #1

\$26.95 Per Person

Minimum 50 guests

Includes Tossed Garden Salad with choice of two (2) dressings,

Assorted Rolls with Butter, Fresh Fruit & Miniature Pastries.

Coffee, Hot Tea and Iced Tea Included

Soft Drinks \$2.95 with unlimited refills

Choice of One (1)

- Slow Roasted Top Round served to perfection with Chef Carving
- Oven Roasted Turkey Breast
- Honey Baked Ham
-

Carver Fee of \$75.00 waived if served in chaffer

Choice of One (1)

- Chicken Marsala
- Herb Roasted Chicken, quartered
- Chicken Penne, Asiago Alfredo
- Burgundy Tenderloin Tips

Choice of Two (2)

- Penne Alfredo
- Rigatoni Marinara
- Vegetable Rice Pilaf
- Vegetable Medley
- French Green Beans Almondine
- Roasted Redskin Potatoes
- Yukon Gold Mashed Potatoes

DINNER BUFFET #2

\$31.95 Per Person

Minimum 50 guests

Includes Tossed Garden with choice of two (2) dressings or Caesar Salad

Assorted Rolls with Butter.

Dessert tables of Tortes, Cakes & Miniature Pastries.

Coffee, Hot Tea, Iced Tea included

Soft Drinks \$2.95 with unlimited refills

Choice of One (1)

- Slow Roasted Prime Rib of Beef, with Chef Carving
- Roast Turkey Breast
- Honey Baked Ham
-

Carver Fee of \$75.00 waived if served in Chaffer

Choice of One (1)

- Chicken Parmesan
- Lemon Caper Chicken Breast
- Oven Roasted Walleye with citrus buerre blanc
- Balsamic Glazed Atlantic Salmon

Choice of Three (3)

- Penne Asiago Alfredo
- Penne Marinara
- Roasted Redskin Potatoes
- Seasonal Vegetables
- Vegetable Medley
- Vegetable Rice Pilaf
- Yukon Gold Mashed Potatoes

CHEF CARVED STATIONS

Uniformed Chef Carving Fee \$75. Per Station

Roasted Top Round Sirloin served to Perfection

Slow Roasted Black Angus Top Round, served with assorted silver dollar rolls,
horseradish sauce & Dijon mustard sauce

\$200. Per 50 people

Honey Basted Ham

Honey Glazed Ham served with fresh rolls served with horseradish & Dijon mustard

\$175. Per 50 people

Basted Farm Fresh Turkey Breast

Roasted Whole Turkey Breast served with fresh baked rolls

\$150. Per 50 people

Specialty Cakes are permitted to be brought in. A \$1.00 pp cake-cutting fee will be added to bill. This includes: Server to cut and present cake to each guest. Cake Table, Plates, Linens and Utensils

No Food or Beverage Is To Brought In or Removed From Restaurant