



HORS D'OEUVRES

Hors d'oeuvres are priced per piece with a minimum of 25 pieces or by the quart.

HOT HORS D'OEUVRES

Crispy Grouper Nuggets	\$3 each
Mini Crab Cakes Chermoula aioli, fresh herbs, lime	\$7 each
Hush Puppies Sweet onion tartar sauce	\$1 each
Tempura Gulf Shrimp Burnt miso aioli, fresh radish, sweet soy	\$5 each
Baked Three Cheese Macaroni	\$100.00 (serves 25 guests)
Prince Edward Island Mussels Coconut green curry, fresh lime, scallions	\$120.00 (serves 25 guests)
Flash Fried Calamari Black bean sweet and sour, micro cilantro	\$112.00 (serves 25 guests)
Crispy Shishito Peppers	\$14.00 per quart
Toast Grilled sourdough, honey whipped goat cheese, caramelized Spanish onions, fresh chilies	\$165 per quart

COLD HORS D'OEUVRES

Deviled Eggs	\$2 each
Sliced Chilled Beef Tenderloin	\$5 each
Bruschetta Kabobs	\$2 each
Southern Snacks Boiled peanut hummus, country ham, House-made pickles, pickled rhubarb, tostones	\$72.00 (serves 25 guests)
Crispy Mozzarella & Tomatoes Heirloom tomatoes, roasted roma tomatoes, pesto, living greens, cedar balsamic vinaigrette	\$50.00 (serves 15 – 20 guests)
Southern Pimento Cheese Sharp cheddar, roasted red peppers, saltine crackers	\$50 per quart
Smoked Fish Dip Fried capers, sweet onion, jalapenos, saltine crackers	\$75 per quart
Coconut Shrimp Ceviche Citrus, sweet baby bell peppers, Scallions	\$75 per quart

Watervue Grille Hours of Operation - Monday – Saturday 5:00pm to 10:00pm

*** Minimum 72 Hour Advance Notice Required ***

WWW.WatervueGrille.Com

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Or

E-mail: Cathy@WatervueGrille.Com

Menu and pricing subject to change.
Price does not include tax and service charge.

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