Waters Edge To-Go Catering Order Form

Date of Pick Up: _____ Time of Pick Up: _____

Name: _____ Lot #: _____ Phone Number: _____

All items packed in half pans (10" x 12" x 4"). Items may be picked up hot or cold.

Property Owners may charge to their HAWL account. Non-property owners must pay in advance.

Orders must be confirmed 48 priors to pick up by Restaurant Manager.

All orders are non-refundable. Failure to pick up items at agreed time will be considered forfiture of order.

Entrees				
Item	**Description**	**Price**	**# Ordered**	**Total Price**
Chicken Alfredo	Tender grilled chicken over handcrafted creamy Alfredo sauce with penne pasta.	$55		
Shrimp Alfredo	Tender grilled shrimp over handcrafted creamy Alfredo sauce with penne pasta.	$65		
Chicken Jambalaya	Chicken and sausage in a rice dish with the creole trinity and southern seasonings.	$55		
Southern Fried Chicken Tenders	Tender chicken sliced and fried in gluten free batter.	$35		
Grilled Chicken Breast	Tender chicken breasts grilled and sliced. Perfect for salads, sandwiches, or topping pastas.	$35		
Blackened Chicken Breast	Chicken tossed in blackened seasoning and pan seared for a beautiful crust	$35		
Chicken & Sausage Gumbo	Chicken and sausage combined with the creole trinity without okra. Joined by a pan of rice.	$65		
Southern Style Homemade Chicken Salad	Shredded chicken tossed in mayo with walnuts, grapes, boiled eggs, and sesasonings.	$55		
Crawfish Etouffee	Homemade crawfish etouffee joined by a pan of rice.	$70		

Sides				
Item	**Description**	**Price**	**# Ordered**	**Total Price**
Sweet Potato Yams with Marshmallow Topping	Tender sweet potatoes with brown sugar, honey, and butter. Seasoned with spices and topped with marshmallows.	$35		
Southern Style Baked Beans (without meat)	Baked beans with the creole trinity, brown sugar, and BBQ sauce.	$25		
Cracked Green Beans with Bacon	Green beans sauteed in bacon and chicken stock. Seasoned with salt and black pepper.	$35		
Green Bean Casserole	French style green beans baked in a creamy mushroom gravy, sauteed onions, and garlic then baked. Topped with crispy fried onions.	$35		
Loaded Potato Casserole	Mashed potatoes, twice baked and topped with cheddar, bacon, and green onions.	$45		
Broccoli & Cheddar Rice	Fresh broccoli cooked until tender and tossed in a rich cheddar sauce then mixed with long grain rice.	$35		
Seaonal Vegetables	Seasonal baked or grilled vegetables. Ask for availability.	$30		
Spinach & Artichoke Dip	Creamy spinach with tender artichoke hearts in a smooth dip. Served with hand cut and fried flour tortilla chips.	$50		
Southern Homemade Potato Salad	Classic potato salad with mayo, mustard, eggs, and celery.	$35		
Cornbread Oyster Dressing	Local oysters baked into a delicious cornbread dressing with hints of sage and other fresh herbs.	$75		
Southern Style Pasta Salad	Tricolored rotini tossed in a creamy Italian dressing with tomatoes, feta, and onions.	$20		
Homemade Southern Cornbread Stuffing	Classic southern style cornbread dressing with hints of fresh herbs and spices	$45		

Desserts				
Item	**Description**	**Price**	**# Ordered**	**Total Price**
Southern Peach Cobbler	Peaches cooked down in a brown sugar and butter sauce. Topped with a buttery flaky crust.	$45		
Homemade Bread Pudding with Butter Rum Sauce	Rich and decadent southern dessert made with po'boy bread. Can be personalized with fruits or other sweet concoctions and topped with rum sauce.	$45		
Triple Chocolate Brownies	Chocolate chips, milk chocolate, and dark chocolate all in one brownie.	$30		
Half Sheet Cake with Basic Frosting	Half sheet sized cakes tailored to your liking. Partner with the Restaurant Manager to finalize your dessert.	$25		

Total Number of Items: _____

Subtotal: _____

Tax: _____

Grand Total: _____

Restaurant Manager Signature: _____

Signature: _____