Sweetwater Branch Inn

CIRCA 1885

DISTINCTLY GAINESVILLE

CATERING MENU

At Sweetwater, we recognize that planning for a special occasion can sometimes be stressful.
We're here to help!

Sweetwater's Catering and Events team will help you to customize the perfect menu for your event.
Our custom catering compliments every occasion from light fare to buffet to full-service dining.
We cater events both in our onsite venues and offsite to your home, office or other location.

On the following pages, you will find enticing menu ideas to suit a variety of tastes and budgets.
At Sweetwater, our commitment to quality shows in our freshly prepared, original cuisine.

We thank you for choosing Sweetwater for your catering needs.
We look forward to helping you make your event everything you imagine!

Revised February 2025

the knot BEST OF WEDDINGS HALL OF FAME

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SWEETWATER CATERING POLICY

Guaranteed Guest Count

All menu and catering prices listed in this menu are based on a minimum number of 50 guests. The per-person pricing will be adjusted if your guest count falls below 50. Sweetwater requires the final guest count no later than seven days prior to your event.

Catering Contract Agreement

The Catering Contract will be sent to the client after the Menu has been decided.

Billing Procedures

We require the final payment one day prior to your event date. In some cases, payment may be required up to 7 days prior to your event date. Cash or checks are preferred. Credit Cards incur a 3% processing fee.

Service Period

From the time of guest arrival, a three-hour service period is included in most catering prices.
Please see your Good Faith Estimate for additional staff charges if your event requires more time.

Decorations

Decorations are required to be brought by the client if desired. Fresh floral arrangements are not included in any catering package. Decorative linens for the buffet, ceramic white trays, chafers, etc. are included in the catering per-person cost. If you provide personal belongings, please bring them in a labeled box no sooner than one day prior to your event. You are responsible for the setup of, and the collection of these items at the end of the event. Please contact your Event Director for additional rentals and service options.

Rentals

In most cases, basic rentals are included in the catering cost including linens for the buffet line, bar, and other tables, plates, silverware, glassware, chafing dishes, white platters, bowls, etc.
Please contact your Event Director about additional rental options.

Take-Home Policy

Due to state food safety guidelines, we do not allow leftover food to leave the premises.
Please feel free to discuss this matter with your Events Director.

Service Charge

A 24% service charge will be added to all catering and beverage items.
We will ensure that you and your guests receive the best service and the utmost enjoyment during the event.

Please note: Prices are subject to change. Some menu offerings may depend upon seasonal availability. Gas surcharges may apply. Most prices included are per person unless otherwise noted.

SWEETWATER BEVERAGE SERVICE

Beer and Wine Bar Service ($9.00 per person)
Price includes bartender, linens, ice, coolers, silver buckets, and wine glasses. Non-alcoholic Standard Punch or Lemonade, Sweet Tea, and Water are included. Please add $1.50 for Sweetwater's Specialty Punch. All bar service includes appropriate chilling of provided alcohol. Please bring all alcohol un-chilled as cold storage is not available. If your guest count exceeds 135 guests, or if you would like an additional bar/bartender, please see your Events Director or Good Faith Estimate for options on additional service. Please add $2.00 per person to include Cola, Diet Cola, and Lemon-Lime Soda. The client will provide all alcohol. Kegs are not permitted. Does not include alcohol – charged for all guests. Rocks Glasses available for Rent.

Full Bar Service ($14.00 per person)
Price includes bartender, linens, ice, coolers, silver buckets, wine glasses, plastic cups for mixed drinks, and the following mixers Cola, Diet Cola, Lemon-Lime Soda, Ginger Ale, Club Soda, Tonic Water, Orange Juice, Cranberry Juice, Grapefruit Juice, Pineapple Juice, Sour Mix, Simple Syrup, and Limes. Additional garnishes and mixers may be provided by the client if desired. Please consult your Event Director if you would like to serve Specialty Drinks. Non-alcoholic Punch or Lemonade, Sweet Tea, and Water are included. Please add $1.50 for Sweetwater's Specialty Punch. All bar service includes appropriate chilling of provided alcohol. Please bring all alcohol un-chilled as cold storage is not available. If your guest count exceeds 135 guests, or if you would like an additional bar/bartender, please see your Events Director or Good Faith Estimate for options. The client will provide all alcohol. Kegs are not permitted. Charged for all guests. Rocks Glasses available for Rent.

Tableside Wine Service
Wine Served during meal only ($75.00 per 50 guests). Wine glasses are provided at each place setting ($1.00 per person). Open bottles of wine placed at the bar after one hour service period. The client provides wine.

Champagne Toast ($2.00 per person)
Passed service, poured tableside, or available on the Bar. Price includes chilling, opening, glassware, and service. The client provides champagne.

Mimosa Bar Service ($7.00 per person)
Includes Orange Juice and Cranberry Juice for Mimosa. Standard Punch or Lemonade, Sweet Tea, and Water. Add $1.00 per person to add Bloody Mary. Includes Bloody Mary mix and service. The client provides champagne and/or liquor and/ or any additional juice.
Does not include alcohol – charged for all guests.

Sweetwater's Specialty Punch Bar ($5.50 per person)
A unique and refreshing blend of Cranberry Concentrate, Raspberry Seltzer, Ginger Ale, and Pineapple Sherbet. Includes plastic cups, ice, service, and dispensers of Sweet Tea and Water.

Non-Alcoholic Beverage Station ($4.00 per person)
Includes plastic cups, ice, service, and dispensers of Punch or Lemonade, Sweet Tea, and Water.

Coffee Station ($5.50 per person)
The price includes Regular and Decaf Coffee, Hot Tea, Sweeteners, and Half & Half, as well as china cups and saucers.

All pricing listed is based on a minimum of 50 guests. The service period is three hours. Please see your Good Faith Estimate for additional charges.

SWEETWATER LUNCH & DINNER OPTIONS

We offer the following Full-Service Dinner options:

Heavy Hors D' oeuvres Buffet
Formal Buffet
Plated & Served

Please see the following descriptions for both Light and Heavy Hors D'oeuvres.
Information on our Formal Buffets and Plated Meals can be found on Page 6.

Light Hors D'oeuvres

Typically comprised of 2-3 hors d'oeuvres items for a "cocktail hour" before a seated dinner or heavy hors d'oeuvres buffet. Please see Pages 7-10 for these options.

Heavy Hors D'oeuvres

Also known as "Southern Style" and feeds like a full meal is comprised of 7-8 items. Our hors d'oeuvres are open for two hours and refilled for a one-hour period.

This type of buffet offers a variety of menu items that are all prepared to be mobile for a mingle style of party, i.e. bite-sized, skewered, food stations, etc. This is a visually appealing type of buffet as food is displayed on white trays and stands.

Small glass plates, small silver forks, knives, and paper napkins are available on the buffet and all beverages are procured at the bar. This allows for limited seating and promotes mingling. It is standard that we prepare a full meal's worth of food.

Full Service Heavy Hors D'oeuvres

We are happy to add the formality of having all of your guests seated at a fully set table including silverware, linen napkins, and tableside carafes of Iced Tea and Water. This service is an additional $3.50 per person. Please check with your Events Director as to seating capacities for your banquet space.

Heavy Hors D'oeuvres Dinner pricing starts at $48.00 per person, depending on the menu items chosen.

Let us help you plan the perfect Menu!

SWEETWATER LUNCH & DINNER OPTIONS

Formal Buffets

Service
Our buffet line is self-serve and attended to by an experienced SWB wait staff to refill items, explain the evening's choices and guide guests with dietary needs or restrictions.

Efficiency
Sweetwater's dinner buffet lines are typically "double-ended", for guest counts of 70 and above, with a duplicate menu on each side to offer faster service to you and your guests. Table assignments, table numbers or place cards are not necessary for this dinner option; however, we do recommend assigned seating for your guest's convenience. If assigned seating is not provided, additional charges may apply for extra place settings and seats. Please contact your Events Director for suggestions.

Buffet Coordination
Sweetwater will coordinate with your DJ/Band or Event Coordinator for the announcement of food service at the correct times for the releasing of tables. If you do not have a DJ/Band or Event Coordinator, please be sure to designate a member of your group to release tables. In some cases, buffet meals at Sweetwater are a faster service than a plated dinner.

Quantity of Selection
Please know that a buffet with two entrée options will provide over 50% of the final guest count of each entrée, a third-entrée option buffet offers over 33% of the final count, and so on. Buffet dinners at Sweetwater are not set up as an "all you can eat" buffet. If you would like to provide more of any one item, please advise your Events Director.

Sweetwater Served Meals
It is important to decide your menu options with our Catering Coordinator before sending out your invitations so that guests can select their entrée ahead of time.

A served dinner will require the following:

Place Cards
Place cards are a beautiful way to express the design and style of your event but are also a very functional tool for our servers to identify the entrée the guest has pre-chosen. Place cards and a Seating Chart are required for served meals.

Table Numbers
Table numbers are helpful for seating arrangements.
Sweetwater has table numbers available for your convenience.

SWEETWATER HORS D'OEUVRES - HOT

Hors d'oeuvres are typically parred 1.5-3 pieces per person

Hot Spinach Dip
Spinach, Sour Cream, Parmesan Cheese, and Roasted Garlic, Served with Fresh French Bread

Spanakopita
Spinach and Cheese Wrapped in Phyllo Dough

Individual Polenta Cakes
Served with Roasted Red Pepper Cream or Gorgonzola Cream

Spring Rolls
Crispy Vegetarian Spring Rolls
Served with Thai Chili Sauce

Chicken Filled Pot Stickers
Served with Thai Chili or Soy-Wasabi Sauce

Wonton Cups
Filled with Shredded Chicken and Asian Salad
Topped with Peanut-Lime Sauce

Steamed Bao Buns
With a choice of Pulled Pork, Pulled Beef, Pulled Jackfruit in Bar-B-Que Sauce topped with Red Cabbage Slaw

Homemade Samosas
-Green Pea and Curry Potato
Served with Mint Scallion Chutney or Mango Chutney

Creamy Brie Puff Pastry*
Double Cream Brie with Caramel Pecan Topping,
Wrapped in Puff Pastry and Baked; Served with Fresh Bread

Mini Puffs (Choose One)
-Tuscan Chicken Puffs- Chicken, Sage, Pine Nuts, and Cream Cheese
-Goat Cheese, Sun-Dried Tomato, Cream Cheese, Basil Puff

Chicken or Beef Skewers* (Choose One)
-Beef with Orange Ginger Glaze
-Marinated Steak and Onion Skewers
-Chicken with Grape Tomato and Onion

Stuffed Mushrooms (Choose One)
-Spinach and Cheese
-Chicken and Gouda Cheese

SWEETWATER HORS D'OEUVRES - HOT

Hors d'oeuvres are typically parred 1.5-3 pieces per person

Portobello Mushrooms
Carrot, Onion, and Braised Onion Filling –
Served Warm and Topped with Melted Mozzarella Cheese & Fresh Pesto

Alligator Bites*
With Fresh, Local Alligator Meat Fritters
Served with Tequila Tiger Sauce

Mini Beef Wellingtons*
Bite-Sized cuts of Filet Mignon with Gorgonzola Cheese and Mushrooms; Wrapped in a Flaky Puff Pastry

Barbequed Ribs*
Tender bites of deliciously grilled Pork or Beef

Meatballs
Choice of Swedish Cream Sauce, Thai Chili Sauce, or Marinara Sauce topped with Parmesan Cheese

Ropa Vieja Phyllo Cups*
With Shredded Beef, Black Beans, Diced Tomatoes,
Fresh Cilantro and Avocado Crème Fraiche

Bacon-Wrapped Dates*
Stuffed with Goat Cheese

Seafood Cakes*
With Salmon, Shrimp, and Scallops
Served with Roasted Garlic Aioli

Coconut Shrimp*
Local Shrimp Dusted with Dry Coconut and Lightly Fried
Served with a Sweet and Sour Sauce

Empanadas
-Spicy Chicken
-Ground Beef
Served with Cilantro Crème Fraiche

Quesadillas (Choice of)
-Grilled Chicken
-Ground Beef
-Black Beans
Served with Jalapeño Crème

SWEETWATER HORS D'OEUVRES - HOT

Hors d'oeuvres are typically parred 1.5-3 pieces per person

French Fry Bar
Curly, Sweet Potato, and Waffle Fries
With Ketchup, Honey Mustard & Garlic Mayo

Flatbread Pizzas (Choose One)
-BBQ Chicken with Cheddar Cheese and
Caramelized Onions
-Fresh Tomato and Basil with Homemade Mozzarella

Buttermilk Chicken Tender Station
With BBQ, Honey Mustard, and Ranch

Fried Mac & Cheese Bites

Laura's Latkes
-Traditional Potato Pancakes
Served with Applesauce, Sour Cream, or Tzatziki Sauce

SWEETWATER HORS D'OEUVRES - COLD

Hors d'oeuvres are typically parred 1.5-3 pieces per person

Tabouleh Salad
Lemon, Parsley, Garlic, and Mint with Bulgar

Tropical Fruit Salad Bowl*

Bow Tie Pasta Salad
A variety of colors and flavors with savory Pesto, Black Olives, and Steamed Broccoli.
We can customize this salad to suit your taste.

Penne Pasta Salad
With Olive Oil, Sun-Dried Tomatoes, Garlic, and Fresh Basil

Hearts of Romaine Boats filled with:
-Chicken Salad
-Waldorf Salad

Caponata
Eggplant, Capers, Peppers, and Olives
Served with Fresh French Bread

Caprese
Skewered Grape Tomato, Homemade Mozzarella, and Fresh Basil

Cucumber Rounds Topped with Herbed Cream Cheese

Bruschetta – Mini Herb Toasts (Choose One)
-Roasted Red Pepper Hummus
-Traditional Tomato with Basil and Garlic
-Olive Tapenade
-Caponata Eggplant, Peppers and Onions
-Mozzarella Cheese, Sun Dried Tomato and Fresh Olive Oil

Homemade Focaccia
-Rosemary and Garlic

Stuffed Mini Croissants
With your choice of Chicken, Ham, or Tuna Salad

Champagne Poached Asparagus Wrapped in Prosciutto*

Seasonal Fruit Presentation*
The finest selection of Fresh Fruit
-Add Chocolate Fondue*

SWEETWATER HORS D'OEUVRES - COLD

Hors d'oeuvres are typically parred 1.5-3 pieces per person

Toasted French Bread Crostini's*
-Thinly Sliced Beef Tenderloin with
Horseradish Cream & Caramelized Onions
-Sliced Pork, Boursin Cheese and Caramelized Onion

BLT Skewers
Crispy Bacon, Fresh Lettuce, and Ripe Tomato
Drizzled with Curry Mayonnaise

Shrimp Platter*
Peeled and Lightly Steamed with Cocktail Sauce and Lemon wedges

Cucumber Salmon Rounds*
Salmon & Sour Cream Topped with Capers and Parsley Dill Garnish

Hummus Platter (Choice of)
-Traditional
-Cilantro
-Roasted Red Pepper
Served with Toasted Pita Triangles or Seasonal Vegetable Presentation*

Vegetable Platter
Carrots, Broccoli, Celery, Cucumbers, and Tomatoes Served with a Fresh Herb Dip

Roasted Vegetable Antipasto Platter*
Marinated Roasted Red Peppers with Roasted Zucchini, Eggplant, & Yellow Squash
Dressed in Fresh Parsley-Garlic Drizzle

Three Cheese Board
Swiss, Pepper Jack, and Cheddar Cheese,
Sliced and Served with Gourmet Crackers

Imported Cheese Board*
Smoked Gouda, Homemade Mozzarella with
Fresh Basil and Olive Oil, and Double Cream Brie Baked in a Puff Pastry with Caramel Pecan Topping
Served with Red and Green Grapes, Kalamata Olives, Specialty Crackers, and Freshly Baked French Bread

Fondue Station*
With Strawberries, Bananas, Pineapple, Marshmallows, and Bavarian Cream Puffs

**Seasonal/Market pricing may apply*

SWEETWATER LUNCH & DINNER OPTIONS

Buffet or Plated Meal Pricing Options:

Bronze

Includes a Salad on the Buffet, one Entrée*
(Poultry, Beef, Pork, Fish, or Vegetarian option**), a Starch, and a Vegetable.
$38 per person – Buffet
$42 per person – Plated and Served

Silver

Includes a served Soup or Salad, choice of two Entrées*
(Poultry, Beef, Pork, Fish, or Vegetarian option**), a Starch, and a Vegetable.
$42 per person – Buffet
$46 per person – Plated and Served

Gold

Includes a served Soup or Salad, choice of three Entrées*
(Poultry, Beef, Pork, Fish, or Vegetarian option**), a Starch, and a Vegetable.
$46 per person – Buffet
$50 per person – Plated and Served

Platinum

****Not available for smaller parties with less than 50 guests****
Includes a Served Soup or Salad, three Entrées*
(Poultry, Beef, Pork, Fish, or Vegetarian option**), three Sides, and a Pasta.
$54 per person – Buffet Only

All Dinners include Fresh Baked French Bread and Butter, Iced Tea and Water, Food Selections, China, Cutlery, Water Goblets, Buffet Linens, and Open for a One-Hour Service Period.

**Some Entrée and Side options may be subject to market prices.*

***Regarding Vegetarian guests: Our Chef can make up to five Vegetarian or Vegan Entrées for your Vegetarian guests at no additional charge. If a specific menu option is chosen, it will be considered an additional Entrée selection.*

Please inquire for Chef's Choice menu pricing.

SWEETWATER SOUP AND SALAD OPTIONS

Soup

Roasted Butternut Squash Soup
Topped with Toasted Pumpkin Seeds

French Onion
White Onions, Burgundy Wine Broth
Topped with Crostini and Gruyere Cheese

Irish Potato
Bacon, Onions, Pepper, and Beer
Topped with Irish Cheddar and Green Onions

Lobster Bisque*
Creamy Lobster Bisque with Golden Sherry Cream

**Seasonal/Market pricing may apply*

Salads

The McKenzie
Spring Mix with Roasted Red Peppers, Feta Cheese, and Walnuts
Tossed in Homemade Light Vinaigrette

The Cushman
Spring Mix with Craisins, Sunflower Seeds, and Mandarin Oranges
Tossed with a Homemade Raspberry-Orange Vinaigrette

Garden
Iceberg/Romaine Lettuce or Spring Mix with Sliced Cucumbers, Carrots, and Tomatoes.
Served with Homemade Light Vinaigrette and Ranch Dressings.

Classic Caesar
Romaine Lettuce, Parmesan Cheese, Croutons and Homemade Caesar Dressing

Winter Salad
Apples, Sunflower Seeds, Slivered Almonds, and Gorgonzola Cheese Served on a bed of Finely Chopped Lettuce.
Tossed with a Homemade Creamy Vinaigrette.

The Mosaic Chopped
A mix of finely chopped Tomato, Cucumber, Celery, Yellow and Red Peppers, and Fresh Herbs,
tossed with a Homemade Light Vinaigrette and Served on a bed with Finely Chopped Lettuce.

The Sweetwater Chopped
Finely Chopped Lettuce, Tossed with Chopped Cucumber, Blue Cheese, and Caramelized Pecans.
Tossed in a Homemade Creamy Vinaigrette.

SWEETWATER PROTEIN OPTIONS

Poultry

Pepper Parma Rosa Chicken
Pan-Seared Chicken Breasts in Roasted Red & Yellow Pepper Cream Sauce

Sweetwater's Italian Chicken
With Creamy Pesto, Artichoke Hearts, and Kalamata Olives

Sweetwater's Honey Pecan Encrusted Chicken
Honey Mustard Marinated and Rolled in Sweet Flakes, Topped with Roasted Pecans,
With a Touch of Orange Blossom Honey

Classic Herb Encrusted Cutlet
Grilled Chicken Cutlet with Garden Herbs, Topped with a Light White Wine Sauce

Chicken Marsala
Lightly Sautéed and Served with Marsala Demi-Glace

Chicken Picatta
Pan-Seared and Topped with Lemon, Butter, and Capers

Pork

Dijon Pork Loin
Seasoned, Seared, and Bathed in Apple Cider Reduction, Rubbed with Whole Grain Mustard, and Oven Roasted

Mojo Cubano Pork
Marinated in Mojo Criollo and Mesquite Char-Grilled

Beef

Beef Bourguignon*
Beef Tips, Slow Cooked Beef Burgundy with Mushrooms, Bacon and Onions,
Served with Puff Pastry Shell or Rice

Sirloin Tips*
In Shallot Wine Sauce

Filet Mignon Skewers*
Lightly Marinated and Grilled with Choice of Sauce

Petite Beef Tenders*
Char-Grilled and Sliced with Choice of Sauce

**Seasonal/Market pricing may apply*

SWEETWATER PROTEIN OPTIONS

Seafood

Classic Grilled Salmon*
With White Wine Cream Sauce or Creamy Dill Sauce

Parchment Paper Baked Salmon*
Baked with White Wine, Fresh Lemon Slices, and Capers

Emperor's Salmon*
Char-Grilled Salmon with a Ginger Teriyaki Glaze

Southern Shrimp and Grits*
Large Shrimp Served with Creamy Grits

Classic Grouper*
Pan-Seared, Topped with a Creamy Dill Sauce

Carved Meat Station
With Fresh Baked Rolls
$150.00 Carve Station Fee

Roast Beef*

Prime Rib*

Petite Beef Tenders*

Southern Ham
With Brown Sugar Glaze

Choice of Sauce
Mushroom Wine Sauce
Traditional Au Jus
Zesty Horseradish Cream
Tarragon Butter
Portobello Mushroom Demi-Glace
Homemade Steak Sauce
Chimichurri Sauce
Shallot Wine Sauce
Pesto Mayonnaise
Dijon Mustard

**Choice of Two Sauces for all Carving Stations is included*

**Seasonal/Market pricing may apply*

SWEETWATER PASTA & VEGETARIAN OPTIONS

Vegetarian and Vegan Entrée Options

Antipasto Portobello Stuffed Mushroom
Stuffed and Baked with Grilled and Braised Eggplant, Sliced Tomatoes, Pesto and Sweet Onions Topped with Mozzarella Cheese and Served Warm. *Skip the Cheese and Make it Vegan!*

Fettuccine with Sautéed Vegetables
Sautéed Vegetables in a White Wine Cream Sauce, Served on a Bed of Fettuccine

Spinach and Cheese Enchiladas
Mexican Flavors of Spinach and Monterey Jack Cheese Wrapped in Corn Tortillas

Vegan Enchiladas
Spinach or Jackfruit On Corn Tortillas with Green Tomatillo Sauce

Vegetarian Moussaka
Eggplant and Potatoes with Pomodoro Sauce, Topped with Ricotta Cheese and Baked. *Vegan Option Available.*

Eggplant or Zucchini Lasagna Rollatini
With Tofu/Ricotta Cheese Ricotta and Vegan Pesto. *Vegan Option Available.*

BBQ Tempeh Strips
With Caramelized Onions

Basic Pasta
Add a Basic Pasta to your Buffet Line for $3.00 per person.

Choice of 1 Sauce:
Marinara, Pesto Cream, Parma Rosa, a la Vodka or Alfredo.

Choice of 1 Pasta:
Penne, Bowtie, Fettuccine or Linguini. For Cheese Tortellini or Cheese Ravioli add $1.00 per person
Served with Fresh Parmesan Cheese upon Request

Specialty Pasta
Add a Specialty Pasta to a Buffet for $4.00 per person

Wild Mushroom Ravioli
In a Sherry Cream Sauce, Topped with Toasted Pine Nuts

Mac & Cheese Station

Creamy Mac & Cheese with Assorted Toppings:
Bacon, Broccoli, Chives, Sun-Dried Tomatoes, and Shredded Cheddar Cheese

**Seasonal/Market pricing may apply*

SWEETWATER STARCH & VEGETABLE OPTIONS

Starch

Au Gratin Potatoes
Parslied New Potatoes
Roasted Red and Sweet Potatoes
Garlic Mashed Potatoes
Baked Macaroni and Cheese
Seasoned Wild Rice Pilaf

Mashed Potato Bar*

With Assorted Toppings Such as Hot Gravy, Bacon Bits, Cheddar Cheese, Green Onions, or Sour Cream
Not Available for Served Meals

Orzo

-With Garden Fresh Herbs and Olive Oil
-With Wild Mushroom and Pine Nuts
-Fresh Basil and Parmesan Cheese

Spring Risotto

Arborio Rice, Seasoned with Fresh Basil and Fresh Grated Parmesan Cheese (Available for Served Dinners Only)
Recommended for small guest count only

Vegetables

Parslied Baby Carrots*
Country Green Beans Cooked with Ham Hock
Green Beans Almandine Lightly Buttered & Topped with Roasted Sliced Almonds
Steamed Asparagus* With Lemon and Butter

Ursula's Spinach Stuffed Plum Tomatoes

Sautéed Spinach, Parmesan Cheese, Feta Cheese, and Breadcrumbs; Topped with Sharp Cheddar Cheese

Classic Fried Green Tomatoes*

Lightly Fried & Topped with Crumbled Goat Cheese
Served with Cajun Remoulade

Broccoli, Cauliflower, and Carrot Medley

Lightly Steamed with Fresh Herbs and Butter

Ratatouille

Roasted Tomatoes, Eggplant, Yellow Squash, and Onions with Fresh Herbs

**Seasonal/Market Prices may apply*

SWEETWATER DESSERT OPTIONS

Desserts

Bourbon Walnut Brownies
$2.50 per person

Lemon Bars
$2.50 per person

Chocolate Cake
$3.50 per person

Hummingbird Cake
$4.00 per person

Individual Key Lime Pie
$5.50 per person

Strawberry Shortcake
$6.00 per person

Sweetwater's Chocolate Mousse
With Seasonal Berries
$6.00 per person

Mini Desserts (Choice of 2)
With Mini Bourbon Walnut Brownies, Assorted Mini Cheesecakes, Mini Lemon Bars
Mini Cannolis and Bavarian Cream Puffs Dipped in Chocolate
$7.00 per person

Dessert Shooters (Choice of 2)
Strawberry Shortcake, Key Lime, Chocolate Mousse, Lemon Bar
$8.00 per person

Chocolate Fondue Station
With Choice of Sides: Strawberries, Pineapple Slices,
Pretzels, Marshmallows, Bavarian Cream Puffs
$10.00 per person

**Seasonal/Market pricing may apply*

SWEETWATER BRUNCHES

Fresh Seasonal Fruit Presentation*

Breakfast Meats* (Choice of 2)
Bacon, Sausage Patties, Sausage Links or Turkey Sausage*

Muffins and Breakfast Bread
With Assorted Jams & Butter

Sweetwater Branch Inn's Famous French Toast Casserole
Served with Maple Syrup

Potatoes O'Brien

Homemade Crepes
Filled with Orange Marmalade Cream Cheese, Drizzled with Berry Sauce and Dusted with Powdered Sugar

Biscuit Bar
With Sausage Gravy, Fresh Whipped Cream, Assorted Jams and Whipped Butter

Fruit and Yogurt Parfaits
With Vanilla Yogurt, Fresh Fruit, and Homemade Granola

Seafood Cakes with Cajun Remoulade*

Southern Shrimp and Cheesy Grits*
With Peppers, Bacon and Shallots

Roasted Vegetable Antipasto Platter
Marinated Roasted Red Peppers with Roasted Zucchini, Eggplant, & Yellow Squash
Dressed in Fresh Parsley-Garlic Drizzle

Deviled Eggs*

Ursula's Spinach Stuffed Plum Tomatoes
Sautéed Spinach, Parmesan Cheese, Feta Cheese, and Breadcrumbs;
Topped with Sharp Cheddar Cheese

**Seasonal/Market pricing may apply*

SWEETWATER LIGHT LUNCH OPTIONS

These Light Lunch Options are perfect for Small Gatherings, Baby Showers, Bridal Showers, Retreats or Afternoon Meetings!

Light Lunch Options

Specialty Green Salads

Assorted Gourmet Wraps or Sandwiches

Vegetarian Pasta Salad

Assorted Cookies or Bourbon Walnut Brownies

$29.00 per person

Afternoon Tea

Sweetwater's Afternoon Tea party is a full antique high tea set up including:
fine china, cutlery, teacups, tea pots, cream & sugar, and an assortment of teas to choose from.

Each table includes a beautifully decorated tower of the below food items:

Menu Selections

Scones with Fresh Whipped Cream and a delicious variety of Jams

Savory Puff Pastries with Bacon and Cheese Fillings

Fresh Fruit Tray

Assorted Tea Sandwiches

2 Mini Desserts

$45.00 per person

Please inquire with your Catering Coordinator or Event Director about customizable Platters, Trays, and our Offsite Catering Menu.

FREQUENTLY ASKED QUESTIONS

What type of Events do you cater to?

We can cater any type of event including Wedding Receptions, Anniversaries, Bar or Bat Mitzvahs, Birthdays, Corporate Events, Holiday Parties, Retirement Parties, Luncheons, Seminars, Meetings, and more. Special rates are available for Monthly Meetings/Retreats/Luncheons.

How far in advance should I book my Event?

For Prime Saturday Nights, we suggest at least a year in advance. Typically it is hard to predict which dates will fill up quickest. We recommend booking your desired date as early as possible.

How are prices based?

Most prices are per person unless otherwise noted, based on market availability, and are subject to change. Other surcharges may be added where noted. Prices are based on a minimum number of 50 guests. The per-person catering cost will change if the guest count falls below 50 guests. Sweetwater Branch Inn requires the final guest count no later than seven days prior to your event.

How do I choose my Event Food or Dinner Selections?

It's helpful for you to look over the Menu, and consider your guests' tastes, the type of Event, and the time of day. Our Chef will help guide you in your selections, happily answer any questions you may have, and help you create the perfect Menu for your Event.

May I have a Tasting to try my food selections?

Yes, we are happy to have you try your food selections. Please plan to schedule your Tasting after you have met with the Chef to plan your Menu. Tasting are an additional charge and not included in your estimate. Please consult the Event Director or Chef for pricing information. Since we are not a restaurant, our Chef will have to order and cook for you privately. Please note that your tasting will need to be coordinated with the Chef and our scheduled events. Tastings are not available on the Weekends.

Please call or email us to discuss our services further. We pride ourselves on great food, wonderful service, and flexibility. We welcome your questions and suggestions, and we look forward to serving you.

Thank you!

Contact Information:

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