Providing innovative & classic recipes
in a sustainable eco-friendly way

Sweetwater Catering Co.

FANTASTIC FOOD STELLAR SERVICE

Since 1995



Orders must be placed in advance. Lead times for catering vary seasonally

Vegetarian Vegan Gluten Free

Ask about our expanded menu
for full service events.

352.373.6760

events@sweetwaterinn.com

Sandwiches

please note sandwich choice count restriction may apply based on guest count

Minimum of 10 of each sandwich

Vegetarian Vegan Gluten Free

Classics

TURKEY & CHEESE
HAM & CHEESE
ROAST BEEF & CHEESE
All sandwiches served on ciabatta bread
(mayo and mustard available on the side)

Specialty

THE RUSTIC
Roasted portobello mushrooms, sweet onions, roasted red peppers, tomato & provolone cheese with pesto mayo

THE CAPRESE
Buffalo mozzarella medallion with sliced vine ripe tomato, fresh basil & fig balsamic drizzle on ciabatta

JULIA'S CAESAR
Blackened chicken, crisp romaine lettuce, parmesan cheese with classic caesar dressing

PILGRIM'S BLT
Sliced roasted turkey & bacon, lettuce, tomato, swiss cheese with curry mayo & mango chutney

THE DUTCH BOY
Roast beef & gouda, lettuce, tomato with horseradish sauce

CHICKEN SALAD
Sweetwater's classic chicken salad

Substitutes:

Tempeh, Jackfruit, Tofu	+$2.50
Gluten free options available	+$3.00



Sandwich Trays

CLASSIC SANDWICHES
$18 per person
SPECIALTY SANDWICHES
$22 per person

Includes one side and one dessert

Side Choices:
- pasta salad
- potato salad
- fruit cup
- chips

Dessert Choices:
- cookie
- brownie



Box Lunches Available
(additional $3 per person)

LEAD TIMES FOR CATERING MAY VARY SEASONALLY (Inquire with Event Team)

Trays

Serving Sizes: Small (20) Medium 30) Large (40)

all items are served Butler Style (with tongs and/or toothpicks)

BRUSCHETTA — $50 / $60 / $70
Classic chopped tomatoes and basil, toasted crostini

HUMMUS WITH PITA — $55 / $65 / $75
Classic, lemon-garlic, or roasted red pepper (please choose 1)

SPINACH DIP WITH PITA — $65/ $85 / $105

SEASONAL FRESH FRUIT — $75 / $85 / $95

CRUDITÉS PLATTER — $65 / $75 / $85
With fresh herb dip

PESTO AND CHEESE TORTELLINI — $70 / $90 / $110

CAPRESE SKEWERS — $75 / $90 / $105
2 per person

ANTIPASTO VEGETABLES — $75 / $90 / $105
Marinated roasted red peppers, grilled zucchini, eggplant & yellow squash, dressed with balsamic vinaigrette or extra virgin olive oil



ANTIPASTO VEGETABLES



BRUSCHETTA



CRUDITÉS PLATTER



CAPRESE BITES



ANTIPASTO TRAY
Salami, mortadella, artichoke hearts, roasted red peppers, olives & provolone, with gourmet crackers
$90 / $105 / $130

MEATBALLS
Marinara, Sweetwater BBQ or Swedish Cream Sauce (please choose 1)
$60 / $70 / $80
3 meatballs per person

TUSCAN CHICKEN TENDERS
$70 / $80 / $90
2 tenders per person

PROTEIN TRAYS:

PESTO SHRIMP $85 / $110 / $135

THAI TEMPEH $90 / $120 / $150

SLICED ROAST BEEF served with Au Jus $55 / $85 / $110

LEAD TIMES FOR CATERING MAY VARY SEASONALLY (Inquire with Event Team)

Salad Bowls

A family-size large bowl that serves 10 people

HAND-TORN CAESAR **$60 per bowl**
Crisp romaine, parmesan, & croutons
with classic caesar dressing

THE FLORIDIAN **$80 per bowl**
Spring mix with orange slices,
heart of palm, marinated red onion
and citrus vinaigrette

ROASTED BEET & FETA **$50 per bowl**
Baby spinach & spring mix with toasted walnuts,
roasted beets, feta cheese & fig balsamic dressing

SPINACH BACON **$70 per bowl**
Crisp spinach leaves, bacon, mushrooms, red
onion, egg wedges & croutons with bacon dressing

CUSHMAN **$50 per bowl**
Spring mix, roasted sunflower seeds, dried
cranberries & mandarin oranges
with raspberry-orange vinaigrette

GREEK **$60 per bowl**
Red onions, cucumbers, tomatoes, feta, parsley,
kalamata olives, marinated in greek vinaigrette
over romaine lettuce

GARDEN SALAD **$50 per bowl**
Iceberg & romaine lettuce, sliced cucumbers,
carrots & tomatoes.
Choice of one dressing: ranch, balsamic vinaigrette,
italian or raspberry-orange vinaigrette



Additional Toppings

Grilled chicken	$40
Grilled shrimp	$50
Grilled tempeh	$50
Jackfruit	$50
Chicken Salad	$50

•Sweetwater's Classic Chicken Salad with walnuts and crasins

10 SERVINGS OF EACH

POTATO SALAD **$50 per bowl** **PASTA SALAD** **$50 per bowl** **FRUIT SALAD** **$60 per bowl**

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Hot Entrees

Served with 2 sides, bread & butter

SWEETWATER'S TUSCAN CHICKEN $36 per person
Seared Cutlets, Sauteed Fresh Spinach and Tomatoes with Italian Herbs. Topped with a white cream sauce & oven baked

EMPEROR'S SALMON $38 per person
Char-grilled salmon with ginger teriyaki glaze

ROASTED PORK TENDERLOIN $36 per person
Topped with your choice of rosemary and garlic reduction, honey mustard or apple chutney (please choose 1)

BRAISED SHORT RIBS $40 per person
Seared and slow oven-roasted beef short ribs, seasoned to perfection

DELICIOUS

Sweetwater Catering also offers full-service catering for private events, corporate events and weddings.

Vegetarian Entrees

AUSTEN'S SPINACH STUFFED TOMATOES $36 per person
Sautéed spinach, cream cheese & bread crumbs topped with sharp cheddar cheese



STUFFED PORTOBELLO NAPOLEON $36 per person
Fresh portobello mushrooms stuffed with seasonal vegetables topped with mozzarella & pesto



WILD MUSHROOM RAVIOLI $40 per person
Wild mushroom ravioli in a sherry cream sauce topped with toasted pine nuts

Sides

- Rice Pilaf
- Mashed Potatoes
- Macaroni and Cheese
- Herb Roasted Red Potatoes
- Seasonal Vegetable Medley
- Green Bean Almandine



LEAD TIMES FOR CATERING MAY VARY SEASONALLY (Inquire with Event Team)

Breakfast

Buffets

CONTINENTAL **$16 per person**
Seasonal fruit & mini yogurts
with housemade baked breakfast bread

SWB CLASSIC BREAKFAST **$20 per person**
Scrambled eggs, choice of bacon or sausage, potatoes o'brien and whole fruit

SWB SPECIALTY BREAKFAST **$28 per person**
Signature mini frittata, choice of bacon or sausage, potatoes o'brien, french toast casserole and fresh fruit



Trays Only

Trays serve: Small (20) Medium (30) Large (40)

ASSORTED BREAKFAST BREADS
(choice of one option)
- Banana Nut Bread
- Sweetwater Coffee Cake
- Cream Cheese Pinwheel
- Cinnamon Honey Pinwheel

$70 / $80 / $90

SEASONAL FRESH FRUIT
$75 / $85 / $95

Assorted Scone Tray

Our assorted scone tray includes the following flavors (no substitutions):

- White Chocolate Raspberry
- Apple Cinnamon
- Blueberry

Small Tray (20 Scones) - $80
Medium Tray (30 Scones) - $125
Large Tray (40 Scones) - $165

Mini Frittatas

$60 for 10 servings

- Spinach & Cheese
- Sausage & Cheese
- Broccoli & Cheese
- Roasted Red Pepper
- Tomato & Cheese

Boxed: Served with frittata, seasonal fruit & mini yogurt **$15 PP**



LEAD TIMES FOR CATERING MAY VARY SEASONALLY (Inquire with Event Team)

Desserts

Serving Sizes: Small (20) Medium (30) Large (40)

All desserts are vegetarian



ASSORTED COOKIE TRAY $55 / $65 / $75

HOMEMADE BROWNIE TRAY $55 / $65 / $75

HUMMINGBIRD CAKE $75 / $95 / $105
Topped with cream cheese frosting (contains nuts)

ENGLISH CUSTARD AND FRUIT COMPOTE SHOOTER
$50 / $70 / $90

CHOCOLATE MOUSSE SHOOTERS
$65 / $80 / $95

MINI CHEESECAKES
$50 / $70 / $90

MINI CANNOLIS $80 / $95 / $110

LEMON BARS $50 / $65 / $80



Drinks

ASSORTED SODAS/ BOTTLED WATERS
$5 PER PERSON

ICED TEA OR LEMONADE - $24 PER GALLON
Includes cups and napkins

ORANGE JUICE - $20 PER GALLON
Includes cups and napkins

COFFEE: REGULAR OR DECAF -
$65 PER GALLON
Includes cups, napkins, creamer and assorted sweeteners

BEVERAGE STATION (not available for drop-off orders)
ALL DAY - $15 PER PERSON
HALF DAY - $12 PER PERSON
Includes regular & decaf coffee, hot tea, sweet tea and water (soda priced seperately)

SNACK BREAK

Choice of 2: $9 per person
Choice of 3: $12 per person

SNACK OPTIONS

COOKIES
BROWNIES
LEMON BARS
WHOLE FRUIT
GRANOLA BARS
ASSORTED CHIPS
POPCORN
PRETZELS
TRAIL MIX

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Since 1995



- All orders require a minimum purchase. Please call for details.
- All orders subject to sales tax & 24% service fee.

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