



RAINWATERGRILL is a dynamic and vibrant full service restaurant and catering company built on a foundation of trust and experience which has paved the way to create a level of understanding of our client's needs; one ingredient at a time.

The diverse nature of managing an event of any size can introduce many variables, and our understanding of these, reduces the risk associated, thereby, giving our client's peace of mind.

Our repertoire extends beyond the daily working lunches and professional boardroom catering to our amazing cocktail parties, sit-down dinners, and of course, larger style event catering.

All aspects of an event including food, alcohol, staffing, equipment, and decor with effortless ability and total enthusiasm, is the commitment that we deliver, ensuring piece of mine to each of our clients.

liquid libations [priced per person]

Refresh Enhancements: 5.00

iced panna water, iced Pellegrino, basil watermelon juice, mango-mint juice, cool passion-orange juice, pomegranate-clear cranberry

fresh brewed raspberry iced tea

Premium Selection:

14.00 First Hour / 8.00 Additional

grey goose vodka / bacardi 8 / johnny walker black label / bombay sapphire gin / patron silver tequila / seagrams vo / jack daniels bourbon / courvoisier vsop / vermouth / amstel light* heineken* corona / select red * white wines

Standard Selection::

13.00 First Hour / 7.00 Additional

absolut vodka / goslings black / dewers white label / beefeater gin / jose cuervo especial tequila / canadian club / jim beam bourbon / hennessey vs / vermouth / amstel light* heineken* corona / select red * white wines

Wine & Beer Selection:

Pricing is TBD, based on specific wine and beer selections

Imported & Domestic Cheese: 10.00

A mosaic of hard aged, soft savory & sweet cheeses. Partnered with Dijon mustard, vine clipped purple grapes, strawberry jam and torn baguette

8.00 Garden Fresh Crudités:

Farm raised crisp seasoned vegetables, craftily arranged and served with two rémoulades of roasted garlic and basil pesto

12.00 A Sea On Ice:

Cold poached shrimp, half shelled green lip mussels, chardonnay steamed scallops, lemon, traditional 'cocktail sauce'

19.00 Sushi, Sashimi & Nigri:

An assortment of Indigo rolls, sashimi, and nigri with sides of soya, eel sauce, special sauce, wasabi & pickled ginger, chop stix

7.00 Roasted Aromatic Vegetables:

Black truffle scented oven roasted farm raised vegetables displayed and served cool temperature

Ripe Fruits: 5.00

A tropical blend of refreshing and colorful fruits, accompanied by a sweet flavored yogurt

Mid Eastern: 7.00

Roasted Red Pepper Hummus, Baba Ganoush, Tabouleh, Falafel, Greek Yogurt, Pita Chips

Mediterranean Antipasto: 9.00

Kalamata Olives, Extra Virgin Olive Oil, Aged Balsamic Reduction, Roasted Peppers, Caramelized Garlic, Fresh Mozzarella, Artichoke Spears, Sundried Tomatoes, Grissini, Crostini, Prosciutto, Salami, Chorizo

just business..

china, glass and silver will be assessed separately

10.00 A Continental:

An Array of Pastries to include Fruit Danishes, Croissants, Muffins and Scones, Orange and Grapefruit Juices, Coffee [Regular/Decaf] and Tea Box

13.00 A Smart Start:

Assorted Individual Flavored Yogurt, Fresh Sliced Fruit, Breakfast Bars, Orange and Grapefruit Juices, Bottled Water, Coffee [Regular/Decaf] and Tea Box

A la Carte:

Freshly Brewed Coffee, Decaffeinated/Regular, Tea Box Selection [Lemons/Honey]	2.50
Coffee Cake or Banana Nut Bread	2.00
Assorted Fresh Squeezed Juices [Orange & Grapefruit], Cranberry	3.25
12oz Local Bottled Water	2.00
North Shore Bakery- Pastries, Muffins, Croissants	3.75
Bagels and Assorted Cream Cheese	4.25
Mini Individual Flavored Yogurt	3.00
Whole Fruit	1.50
Fresh Sliced Fruit	5.50
Granola Parfaits (Individual)	4.50
Dried Stone Fruits (Papaya, Mango, Dates)	2.25
Assorted Cereal Boxes with Choice of Milk [Skim or Whole]	3.25
Muesli Dry Mix and Milk [Skim or Whole]	3.25
Chocolate Dipped and/or Powdered Sugar Dusted Biscotti	3.25
Steel Cut Hot Oats with Brown Sugar, Raisins, Nuts, Milk, Banana	6.50

break-fast enhancers...

Sunrise Fiesta Burrito: Flour Tortilla Wrapped Chorizo, Cheddar Cheese, Scrambled Eggs, Salsa, Avocado Crema **9.00**

Morning Quesadilla: Flour Tortilla, Scrambled Eggs, Peppers, Onions, Cheddar Cheese, Avocado Crema, Salsa **8.00**

Croissant, Bagel, Warm Pita or English Muffin: Choice of Provolone, American, Swiss, Goat Cheeses; Ham, Bacon, Smoked Salmon; Whipped Egg Omelet, Tomato Slice [Egg Whites Available) **12.00**

Quiche Squares or Pies:: *Freshly Baked Hand Crust/ OR Frittata*

- Avocado, Mushrooms, Green Onion, Tomato, Swiss Cheese Topped with Sour Cream **10.00**
- Mushroom, Spinach, Goat Cheese, Roasted Tomato **10.00**
- Country French Vegetable **8.00**

Alternate Enhancers:

6.00 Pancakes with Vermont Maple Syrup [**Add Choice of Banana or Blueberry*] + **2.25**

6.00 French Toast with Vermont Maple Syrup
[**Add Butter, Whipped Cream and Fresh Berries*] + **2.25**

8.00 Smoked Salmon with Cream Cheese Whip, Brunoise of Red Onion, Egg and Caper Berries

6.50 Assorted One Egg Omelets [whites available]
[paris, spanish, italian, mexican, swiss, dutch]

5.00 Scrambled Eggs **Add Ham & Cheese or Vegetables* + **1.00**

4.25 Sweet Red Pepper & Rosemary Breakfast Potatoes

4.75 Turkey / Pork Sausage

4.75 Applewood Smoked Bacon / Turkey Bacon

theme lunches/additions [all additions may decrease in pricing if added with another theme]

NYC SANDWICHES:: Pasta Salad, Assorted Premade Sandwiches Breads and Wraps/Pita with LTO and Assorted Meats and Cheeses (Roast Beef, Smoked Turkey, Honey Ham, Egg Salad, Tuna, Italian Hero, Veggie) On the Side Basil Pesto Aioli / Deli Mustard /Mayo Brooklyn Pickles, Assorted Bags of Chips, Whole Fruit, Black n White Cookies

12.00 / Also Available Deconstructed NYC Sandwiches- Deli Style

SHABU SHABU:: Hot Selection of 2 Soup Broths [soya mushroom, beef, chicken, lemongrass- ginger, vegetable, miso] with Selection of "Salad Bar" Toppings of; Wok Chicken Slivers, Shaved Seared Beef, Shredded Bok Choy, Baby Corn, Scallion, Carrot Sticks, Celery Paper, Crisp Wontons, Soya, Chili Paste, Garlic, Ginger, Mushroom, Wasabi Peas, Diced Tofu, White Rice, Shaved Peppers, Julienne Red Onion, Cilantro Mince **12.00**

SOUTH WESTERN TACOS:: Choice of 2; Ground Seasoned Turkey, Ground Seasoned Beef, Fajita Chicken/Beef, Flash Fried Chili Dusted Fish, Shredded Lettuce, Cheddar Cheese, Sour Cream, Diced Tomatoes, Pico de Gallo, Jalapeños, Spanish Rice & Beans, Corn Shells & Soft Flour Tortillas **16.00** Add Salsa Bar... An Array of Heated Temp Index; From HOT to Mild to Cool **3.00**

THE SALAD EXPERIENCE:: Arugula, Frisée, Romaine, Cherry Tomatoes, Cucumbers, Baby Corn, Beets, Garbanzo Beans, Walnuts, Bleu Cheese, Roasted Vegetables, Bacon, Croûtons, Shaved Cheddar, Pasta, Grilled Red Onion Rings, Olives, Shredded Carrots, Mandarin Oranges, Mushrooms, Corn & Black Beans, Egg, Assorted Dressings **12.00**
ADD: Seared Sliced Tuna, Carved Grilled Rosemary Chicken **11.00**

SPUDS BAR:: Baked Potatoes, Sour Cream, Whipped Butter, Cheddar, Blanched Broccoli Florets, Applewood Smoked Bacon, Chopped Tomatoes, Avocado Dice, Green Onion, Sautéed Mushrooms **10.00**

QUICHE:: Virginia Ham & Vermont Cheddar / Garden Vegetable / Spinach-Artichoke-Goat Cheese / Broccoli-Cheddar / Caramelized Bermuda Onion-Thyme-Blistered Tomato **10.00**

OFF THE GRILL:: Mixed Green Salad with Dressings, Grilled Red Onion Rings, Hamburgers, Veggie Burgers, Coney Island Hot Dogs, Fresh Buns, Cheese Slices, Shredded Cheese, Sliced Tomatoes, Caramelized Onions, Sauerkraut, Chili, Relish, Kosher Pickles, Deli Mustard, Ketchup, Bags of Chips, Cookies/Brownies, Watermelon Slices or Fruit Salad **21.00** ADD: BBQ Ribs **4.00** or Grilled Salmon **5.00**

Lunch BOX [inquire with regards to signature items]

“Brown Bag”:: A Variety of Labeled Sandwiches and Pita /Four Tortilla Wraps [Roast Beef, Roast Turkey-Bacon, Honey/Rosemary Ham, Tuna, Egg Salad, Italian Hero, Grilled Vegetable-Goat Cheese, Chicken Salad] / Assorted Cheeses, LTO, Condiment Portions **10.00**

A la Carte Additions:: “think outside the box”

- 1.50** Whole Fruit
- 2.00** Assorted Chips [bbq, ruffles, regular chip, doritos]
- 2.50** Pasta Salad or Bermuda Potato Salad or Coleslaw
- 3.00** Fresh Fruit Salad
- 2.00** Cookie or Brownie
- 2.00** Banana Nut or Pound Cake Slice
- 3.00** Individual Mini Flavored Yogurt
- 3.00** Granola Bar
- 2.00** Sodas / Bermudian Bottled Water

Asian Mix Bag:: Mini To Go Chinese Boxes and Stix filled with Sushi Plate, Shrimp/Chicken Fried Rice or Lo Mein Noodles, Springroll with Accompanied Sauces, Fortune Cookie [May Interchange with Meat Items] **13.00**

Signature Salads- California Cobb, Fresh Mozzarella Panzanella,, Asian Sesame Chicken, Fuji Apple - Chicken, Southwestern, Caesar, Grecian, Milano, Summer Tomato, Spinach, Trio Salad **10.00**

Signature Sandwiches- HOT Pressed Prosciutto Caprese, Turkey-Smoked Bacon, , Virginia Ham & Vermont Cheddar, BLT+A, HOT Beef Pastrami, Chicken Curry ‘Waldorf’, Lobster, HOT Philly Steak n Cheese, HOT Grilled Pesto Chicken, Black Forest Ham & Imported Brie, Salad, HOT Italian Hero, Muffuletta, Cajun Chicken, Indian Chicken Roti, Indian Vegetable Roti, Assorted Wraps- Country Crisp Chicken, Grilled Chicken Club, Roasted Vegetable-Chevré Goat Cheese... Assorted Burritos... **12.00**

Pops, Kebobs, Satays- Lobster Satay, Filipino Pork Kebob, Lamb Lollypop, Smoked Salmon Pop, Lamb Kebob, Chicken Satay, Beef Satay, Vegetable Kebob.... **14.00**

15.00 lunch themes [all menus on this page may be changed based on preference]

THE JERK:: Mixed Green Salad with Hearts of Palm and Mango Vinaigrette, Dry Jerk Rubbed Chicken, Local Market Fish Creole, Black Beans, Rice, Curried Fresh Vegetables, Rum Cake

THE TAJ:: Curried Potatoes & Cauliflower, Spiced Black Lentils, Curried Chicken, Lamb Masala, Aromatic Basmati Rice, Poppadam, Raita, A Select Dessert

GREAT WALL:: Wonton Soup, Cool Vegetable Lomein 'Salad', Springrolls, Sweet n Sour Chicken, Mongolian Beef, Stir-Fred Vegetables, Stir-Fried Rice, Assorted Fruits

BADA BING:: Fresh Mozzarella Caprese with Basil Pesto Drizzle, Italian Sausage in Tomato, Peppers & Onions, Chicken Cacciatore, Tuscan White Beans & Sautéed Greens, Hero Rolls, Garlic Bread, Tiramisu – Substitutions of Entrée's with Either Salmon Piccata or Chicken Marsala- add Pasta Primavera or Polenta

PEACE IN MID EAST:: Hummus, Baba Ganoush, Tabouleh, Cool Orzo Salad, Beet Salad, Greek Yogurt, Chicken Kebab, Lamb Kebab, Pita, Falafel, Baklava

RED, WHITE & BLUE:: Coleslaw, Roasted Red Potato Salad, Mixed Greens with dressings, Grilled: BBQ Pork Ribs & Chicken Quarters, Steamed Corn on Cobb, Baked Beans, Iron Skillet Corn Bread, Assorted Cheesecake Squares / ADD: Salmon **5.00**

VIVA LE FRANCE:: Niçoise Salad, Assorted Cheese & Frozen Grape Board, Wild Salmon with Lemon Scallion Beurre Blanc, Chicken Cordon Bleu, Rice Pilaf, Ratatouille, Chocolate Torte

MORACCAN:: Cucumber Salad, with Chic Peas, Tomatoes & Vinaigrette, Chicken Tagine [Imported Olives & Preserved Lemon], Stewed Lamb Tagine [raisins & almonds], Vegetable Couscous, Baklava

TASTE OF MADRID:: Cool Gazpacho, Quick Greens with Citrus Honey Vinaigrette, Traditional Paella, No Shrimp Paella, Almond Flan

afternoon breaks

8.00 An Energy Fix::

Assorted Power Bars, Red Bull, Bottled Water, Bottled Coffee Drinks, Whole Fruit

12.00 Something Substantial::

Fresh Cut Crudités with Maison Dips, Domestic & Imported Cheese, Grapes, Water Crackers, Torn Baguette

15.00 Happy Hour::

Chicken Wings (side sauces; Buffalo, honey mustard/bbq), Assorted Chips, Mini Pizza "Sliders", Chicken Poppers, *Add Häagen Dazs Ice Cream Bars or Mini Pints

10.00 Café Break::

Gourmet Coffees with Chocolate Shavings, Cinnamon Dust, Flavored Syrups, Whipped Cream, Rock Candy Sticks

12.00 English High Tea::

NSB Assorted Scones, Biscotti, Traditional Finger Sandwiches, Mini Pastries, Double Cream, Honey, Assorted Tea Box, English Lemonade

ORDERING MINIMUMS::

24 Hours Notice

Food- Lunch & Dinner \$150.00 / Breakfast \$100.00

Equipment Service Only Delivery / Pick Up

\$50.00 on Rush Orders

ASSESSED CHARGES::

Free Delivery on All Orders of \$300.00 or More! All Other Deliveries, Drops and Pick Ups Begin at \$25.00 Depending on Amount Ordered-Chef Presence is \$145.00 First Hour, \$40.00 Each Following Hour- Waiter/Bartender Presence is \$100.00 First Hour, \$20.00 Each Following Hour

PAYMENT TERMS::

50% Deposit Upon Signing of Contract

Direct Billing Corporate Accounts Available or POs are Excepted

All Social Events Must Be Paid in Full Prior to Event Date

*[Note:: when using checks, allow 5 business days to clear]

Credit Card Authorization Forms are Available

Accounts Over 30 Days Delinquent will Incur a 1-1.5% Interest Per Month

CANCELLATIONS / CHANGES::

Must be Provided in Writing AND a Phone Call

Minimum of 72 Hours or Forfeit 25% of Deposit

All Changes are Final Upon Confirmation via Phone or Email

MISCELLANEOUS::

- Equipment Rental Requires 25% of Total Rental
- Final Guest Counts No Later Than 72 Hours Prior to Event
- Lost / Damaged Items are Sole Responsibility of Client
- Gratuities are Discretionary



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