



TUMBLING WATERS STANDARD MENUS

Tumbling Waters provides upscale, innovative cuisine with a commitment to excellence & presentation for any type of event & price point.

Our menus are prepared especially for you with quality products & fresh, local ingredients.

We pride ourselves on creative & distinctive menus.

If these menus do not fulfill your needs, please review our a la carte & themed buffet menus or request a personal consultation with our executive chef who will offer his expertise to create a customized menu for your event.

Meals are served Buffet Style for a period of 1 hour with a minimum of 50 guests or additional fees may apply.

CONTINENTAL BREAKFAST

CHEF'S SELECTION OF THREE COLD CEREALS

~PLEASE SELECT ONE~

*WAFFLES WITH SYRUP & WHIPPED BUTTER
HOT CINNAMON BUNS WITH VANILLA ICING
WARM BUTTERMILK BISCUITS & GRAVY*

*SLICED MELON
WHITE & WHEAT TOAST
PEANUT BUTTER & JELLY
MILK, JUICE, COFFEE*

LAKESIDE LUNCH

GREEN ICEBERG LETTUCE WITH GRAPE TOMATOES, SHREDDED CARROTS & CUCUMBER SLICES
SELECTION OF TWO SALAD DRESSINGS
FRUIT SALAD
ASSORTED WHITE & MULTIGRAIN DINNER ROLLS

~ROTATION OF~

HOUSE-BAKED CHICAGO STYLE PIZZA WITH GARDEN TOPPINGS OF SPINACH,
SHAVED ONION & SLICED MUSHROOMS
WHOLE WHEAT PASTA & PLUM TOMATO MARINARA
GRILLED VEGETABLE LASAGNA WITH RICOTTA & MOZZARELLA CHEESES LAYERED WITH
VEGETABLE ENCHILADA BAKE IN MILD PEPPER SAUCE, SERVED WITH SPANISH RICE

HOUSE BAKED BARS & ASSORTED COOKIES
ICED TEA OR FRUIT PUNCH

AMICALOLA FALLS LUNCH

GREEN ICEBERG LETTUCE WITH GRAPE TOMATOES, SHREDDED CARROTS & CUCUMBER SLICES
SELECTION OF TWO SALAD DRESSINGS
FRUIT SALAD

~ PLEASE SELECT ONE (ADD MORE FOR \$5 PP PER ITEM) ~

TURKEY SUBS ON WHOLE GRAIN BREAD WITH SHREDDED LETTUCE, SLICED TOMATOES,
CUCUMBERS, GREEN PEPPERS & PICKLES
HOMEMADE TUNA SALAD SERVED WITH ASSORTED DINNER ROLLS & GARNISH PLATTER
SOUTHWESTERN CHICKEN SALAD WITH ASSORTED DINNER ROLLS & GARNISH PLATTER
EGG SALAD WITH ASSORTED DINNER ROLLS & GARNISH PLATTER

~PLEASE SELECT ONE~

KETTLE CHIPS
FRENCH FRIES

~PLEASE SELECT ONE~

GARDEN PASTA SALAD
SOUTHERN STYLE POTATO SALAD
MUSTARD POTATO SALAD

ASSORTED COOKIES & HOUSE BAKED BARS
ICED TEA OR FRUIT PUNCH

DINNERS

TRADITIONAL CHICKEN DINNER

FRESH BAKED ROLLS WITH WHIPPED MARGARINE

~PLEASE SELECT ONE~

CHICKEN NOODLE SOUP, MATZO BALLS BY REQUEST
GARDEN SALAD WITH TWO DRESSINGS

~PLEASE SELECT ONE~

ROASTED PAPRIKA CHICKEN WITH WHOLE CLOVE GARLIC, ONION & LEMON
BBQ CHICKEN

~PLEASE SELECT ONE~

ROASTED NEW POTATO WITH OLIVE OIL & HERBS
SPANISH RICE WITH SALSA & CORN

~VEGETABLE ROTATION~

MIXED BABY PEAS & CARROTS
CARROTS BAKED WITH MOUNTAIN APPLES

SPICE CAKE WITH VANILLA BEAN FROSTING
ICED TEA OR FRUIT PUNCH

ITALIAN DINNER

CAESAR SALAD WITH HOMEMADE DRESSING
ZITI WITH ROASTED GARLIC MARINARA SAUCE
RICOTTA-FILLED MANICOTTI
HOMEMADE GARLIC BREAD
ICED CREAM NOVELTY DESSERTS
ICED TEA OR FRUIT PUNCH

TALLULAH FALLS DINNER

SALAD BAR WITH ROMAINE LETTUCE, SHAVED ONIONS, GARBANZO BEANS, CARROTS, PEAS,
CUCUMBERS, CHERRY TOMATOES, CROUTONS, SUNFLOWER SEEDS & CHOW MEIN NOODLES
SELECTION OF TWO DRESSINGS

~PLEASE SELECT ONE~

GRECIAN MARINATED CHICKEN

ALL BEEF SMOKED SAUSAGE

FRIED FISH

HAMBURGER STEAK WITH MEDLEY OF SAUTÉ PEPPERS, MUSHROOMS & ONION

CRISPY ROLLS

BROWN SUGAR BAKED BEANS

SOUTHERN STYLE MASHED POTATOES

CHEF'S CHOICE DESSERT

GOURMET FRIED CHICKEN DINNER

SALAD BAR WITH CRISP ROMAINE LETTUCE & SHAVED ONION, GARBANZO BEANS, CARROT,
CUCUMBER, PEAS, CHERRY TOMATO, CROUTONS, SUNFLOWER SEEDS, CHOW MEIN NOODLES
SELECTION OF TWO DRESSINGS

SOUTHERN-STYLE SAGE & BLACK PEPPER OVEN-FRIED CHICKEN

GREEN BEANS

WHIPPED MASHED POTATOES

SOFT ROLLS

CHEF'S CHOICE DESSERT

SPA DINNER

SALAD BAR WITH CRISP ROMAINE LETTUCE, SHAVED ONION, GARBANZO BEANS, CARROT,
CUCUMBER, PEAS, CHERRY TOMATO, CROUTONS, SUNFLOWER SEEDS, CHOW MEIN NOODLES
SELECTION OF REGULAR & FAT-FREE DRESSINGS

SLICED SEASONAL FRUIT TRAY

BAKED YAM WEDGES WITH BROWN SUGAR & MAPLE

ROASTED SALMON CAKES WITH DIJON BASIL & LEMON BASTE

MEDLEY OF STEAMED VEGETABLES WITH OLIVE OIL

SELECTION OF WHOLE GRAIN ROLLS

CHEF'S CHOICE DESSERT

STANDARD MENU ADDITIONS AND UPGRADES

ENHANCE YOUR STANDARD MEAL SERVICE WITH ONE OF THESE SUGGESTED UPGRADES.
FOR A LARGER VARIETY OF CUSTOMIZED MENUS, PLEASE REVIEW OUR A LA CARTE & THEMED BUFFET
MENUS OR REQUEST A PERSONAL CONSULTATION WITH OUR EXECUTIVE CHEF.
THERE WILL BE A 20% SERVICE CHARGE FOR ALL UPGRADED FOOD ITEMS.

SOUPS

CHICKEN & SMOKED BEEF SAUSAGE GUMBO
MINISTRONE
CHICKEN NOODLES
POTATO & LEEK
WILD MUSHROOM & BARLEY
CHICKEN NOODLES
SPLIT PEA & SMOKED TURKEY
SEAFOOD BISQUE
ROASTED CORN & SWEET RED PEPPER STEW
~\$4 PP~

SALADS

NEW YORK POTATO SALAD WITH CELERY, ONION & PARSLEY
SOUTHERN STYLE POTATO SALAD WITH MUSTARD, RELISH, EGG & CELERY
GRECIAN PASTA SALAD WITH TOMATO, CUCUMBER, CELERY, FETA & LEMON OREGANO VINAIGRETTE
TABBOULEH SALAD WITH BULGUR WHEAT, TOMATO, PARSLEY, MINT, OLIVE OIL & LEMON JUICE
~\$4 PP~

SIDES

GARDEN HERB CHICKEN SALAD (ALL WHITE MEAT)
MANGO CHUTNEY TURKEY SALAD
SPINACH SALAD W/ DRIED CRANBERRIES, CRUMBLLED BLEU CHEESE & CANDIED TOASTED ALMONDS
~\$5 PP~

BEVERAGES

SEATTLE'S BEST COFFEE & TEA STATION OR HOT CHOCOLATE ~ \$2 PP
PITCHERS OF JUICES ~ \$3 PP
PITCHERS OF SODA (COKE PRODUCTS) ~ \$3 PP
BOTTLED WATER ~ \$1 PER 16 OZ
ASSORTED COKE PRODUCTS ~ \$1.50 PER CAN
CANS/BOTTLES OF MIXED JUICES ~ \$1.50 PER UNIT

SNACKS AND BREAK PACKAGES

TW SIGNATURE S'MORES

SKEWERS WITH GRAHAM CRACKERS, MARSHMALLOWS & CHOCOLATE ~\$5 PP
CAMPFIRE SETUP & SAFETY FEE ~\$50 FOR TWO HOURS (\$20 FOR EACH ADDITIONAL HOUR)

SNACKS

ASSORTED, FRESHLY BAKED COOKIES
ASSORTED DESSERT BARS
INDIVIDUAL BAGS OF ASSORTED CHIPS
TRAIL MIX PACKS
ASSORTED GRANOLA BARS
~\$15 PER DOZEN~

CUBED CHEESE DISPLAY WITH PEPPER JACK, SWISS & CHEDDAR, WITH GRAPES AND CRACKERS
CHILLED SPINACH DIP WITH CARROT & CELERY STICKS & ASSORTED CRACKERS
FRESH FRUIT DISPLAY WITH A YOGURT DIPPING SAUCE
~ \$75 PER TRAY (SERVE 40-70) ~

BREAKS

SERVED WITH WATER IN PITCHERS. BEVERAGE UPGRADES ARE AVAILABLE.

MOVIE BREAK ~ \$4 PP

POPCORN
CHOCOLATE BARS OR BROWNIES

MEETING ENERGIZER ~ \$5 PP

TORTILLA CHIPS
PLEASE SELECT ONE DIP ~ SALSA, GUACAMOLE, CHEESE
FRUIT SALAD

HEALTHY BREAK ~ \$5 PP

GRANOLA BARS
DRIED FRUIT MIX
WHOLE FRUIT

ICE CREAM BREAKS

ASSORTED ICE CREAM NOVELTIES ~ \$5 PP
ICE CREAM SUNDAE BAR FEATURING THREE ICE CREAM FLAVORS & ASSORTED TOPPINGS ~ \$6 PP