

MUDDY WATERS CATERING

WE TAKE GREAT PRIDE IN ALL OUR PREPARATIONS TO CUSTOMIZE YOUR FUNCTION.

LARGE DINING ROOM TO ACCOMMODATE PARTIES UP TO 100

2 FULL LIQUOR BARS

WE ARE PROUD TO CATER YOUR FUNCTION!

WE OFFER IN HOUSE PARTY FUNCTIONS & OFF PREMISE CATERING

THEMED PARTIES ALSO AVAILABLE

LUAU'S, TROPICAL, SURFER, PIRATE, FLORAL

LUNCHEONS

DINNERS

COCKTAIL BUFFET

CATERING PLATTERS

SPECIAL OCCASIONS

SHOWERS

BACHELOR/BACHLORETTE

KID'S PARTIES

GRADUATIONS

OFFICE APPRECIATION

BUSINESS POWER POINT PRESENTATIONS

(WIFI & LARGE HD T.V.'S)

WE CREATE & DESIGN A MENU TO YOUR TASTE & BUDGET

PLEASE CONTACT PAMELA ILLINGWORTH

RESTAURANT PH (954) 428-6577

CELL (954) 729-6874

CHEF'S SIGNATURE LUNCHEONS

WE TAKE GREAT PRIDE IN ALL OUR PREPARATIONS TO CUSTOMIZE YOUR FUNCTION.

SALADS (select 1)

- Chopped Salad* – of Romaine, Ice Burg, tomatoes, cucumbers & green peas
Caesar Salad – tossed in our own Caesar dressing, homemade croutons & Asiago cheese

HOT LUNCH ENTREES (Choose 5)

- London Broil* – Tender sliced Beef graced with our Chef's Bordelaise Mushroom Sauce
Served w/Garlic Smashed Potatoes & sautéed Vegetables
- Lemon Pepper Chicken* – Marinated, seasoned Purdue Chicken breast grilled atop fresh Spinach
Served with Seasoned Baked Potato.
- Fresh Catch 'O' Day* – Fresh Filet catch of the day choice of Grilled or Cajun Blackened
Served with Caribbean yellow Rice & sautéed Vegetables
- Chicken Parmigiana* – Breaded Chicken Breast baked in Marinara Sauce topped with melted
Mozzarella Cheese served over Angel Hair Pasta
- Chesapeake Crab Cakes* – 3 Cakes drizzled with Aioli Lime sauce served with Caribbean yellow
Rice & Mango Salsa garnish
- Prime Rib* – 6oz. cut Prime Beef served with Baked Potato & sautéed Vegetables w/Maître de Au
Jus or Horsey sauce (med+ temp only)
- Chicken Marsala* – Purdue Chicken breast sautéed in Marsala wine sauce, mushrooms, basil &
tomato Served over Angel Hair Pasta
- Oriental Stir Fry* – Julienne Vegetables sautéed in Oriental Honey Hoisin sauce with Sliced
Purdue Chicken Breast
- Surf 'N' Turf* – Grilled Shrimp & Beef tenderloin Skewered served with Caribbean yellow Rice ,
honey orange Marmalade for dipping & Mango Salsa Garnish

DESSERT CART

Chocolate Sundae-Vanilla Ice Cream w/Cookie-Rainbow Sherbet-Chocolate Cake-Sugar Free Pudding

BEVERAGES

Fountain soft drink, Iced Tea, Raspberry Iced Tea or Coffee with re-fill

\$10.99 Per Person

Not including 6% sales tax or 18% gratuity

Prices Subject to Change

CHEF'S SIGNATURE DINNERS

WE TAKE GREAT PRIDE IN ALL OUR PREPARATIONS TO CUSTOMIZE YOUR FUNCTION.

SALAD (select 1)

Chopped Salad – Romaine, Ice Burg, tomatoes, cucumbers & green peas

Caesar Salad – Fresh Romaine tossed in our Caesar dressing, homemade croutons & Asiago cheese

HOT ENTREES (select 5)

London Broil – Tender sliced Beef graced with our Chef's Bordelaise Mushroom Sauce

Served w/Garlic Smashed Potatoes & sautéed Vegetables

Lemon Pepper Chicken – Marinated, seasoned Purdue Chicken breast grilled atop fresh Spinach

Served with Seasoned Baked Potato.

Fresh Catch 'O' Day – Fresh Filet catch of the day choice of Grilled or Cajun Blackened

Served with Caribbean yellow Rice & Sautéed Vegetables

Chicken Parmigiana – Breaded Chicken Breast baked in Marinara Sauce topped with melted

Mozzarella Cheese served over Angel Hair Pasta

Chesapeake Crab Cakes – 4 Cakes drizzled with Aioli Lime sauce served with Caribbean yellow

Rice & Mango Salsa garnish

Prime Rib – 10oz. cut Prime Beef served with Baked Potato & Sautéed Vegetables served with our

Maître de Au Jus or Horsey sauce

Chicken Marsala – Purdue Chicken breast Sautéed in Marsala wine sauce, mushrooms, basil &

tomato Served over Angel Hair Pasta

Oriental Stir Fry – Julienne Vegetables Sautéed in Oriental Hoisin sauce with Chicken Breast

High Tide Shrimp – Fresh Shrimp Sautéed in White Wine garlic sauce with Artichokes,

Tomatoes, Basil & served over Angel Hair Pasta

Chicken Francaise – Purdue Chicken Breast Egg washed & Sautéed in White Wine Butter sauce

served with Caribbean yellow Rice & Sautéed vegetables.

DESSERT CART

Chocolate Sundae Chocolate Cake Tequila Pretzel Key Lime Pie

BEVERAGES

Choice of Fountain soft drink, Iced Tea, Raspberry Iced Tea or Coffee with re-fills

\$15.99 Per Person

Not including 6% Sales Tax or 18% Gratuity

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CHEF'S SIGNATURE COCKTAIL BUFFET

WE TAKE GREAT PRIDE IN ALL OUR PREPARATIONS TO CUSTOMIZE YOUR FUNCTION.

APPETEEZERS (select 4)

Grouper Bites – Breaded & Golden Fried served with our famous Creole or Traditional tartar sauce

Chicken Wings – Purdue Wings with Celery & Blue cheese tray & Choice of 3 dipping sauces

Baked Ziti – Fresh Ziti Pasta baked in our own Marinara sauce with Ricotta, & Mozzarella cheese

Swedish Meatballs – Fresh Sirloin Beef Baked in our Chef's own Bordelaise Mushroom Sauce

Chicken/Beef Satays – Grilled Marinated & Skewered Purdue Chicken or Beef Tenderloins

Spinach Artichoke Dip – Five Cheeses, Fresh Artichoke & Spinach & Tri-Color Tortilla Chips

Famous Fipoons – House Smoked Fish Dip, Capers, Bermuda Onion & Jalapeños wrapped in flour Tortillas served w/Citrus Aioli sauce for dipping.

Portobello Mozzarella Platter – Marinated Portobello Mushrooms, Fresh Mozzarella Cheese, fresh Spring salad mix & Balsamic Glaze dressing.

Muddy's Fish Tacos – Grilled fish 'O' Day, shredded cabbage, chopped Tomato, Creole Tartar & melted Cheddar in a Crisp flour Tortilla Shell

Potato Skins – Cheddar cheese, Bacon Bits, topped w/Scallions & served w/Sour Cream.

Mozzarella Cheese Sticks – Fried golden brown served with our Marinara Sauce for dipping.

Bahamian Conch Fritters – Our signature Conch & spicy herb breading fried golden brown.

Mini Chicken or Pork Quesadillas – Cheddar, Onion, Sweet Peppers served with Sour Cream

COCKTAILS-HAPPY HOUR

Two for One Select – Highballs – Martini's – Manhattans – Specialty Tini's

Select House Wines – Merlot – Cabernet – Pinot Grigio – Chardonnay

Draft Beer - \$2 Pints – Miller Lite – Bud Light – Yeungling

\$10.99 Per Person (Food Buffet Only)

Liquor to be charged separately

Not including 6% sales Tax or 18% Gratuity

Prices Subject to Change

CHEF'S SIGNATURE DINNER BUFFET

APPETEEZERS (select 2)

Spinach Artichoke Dip – Five Cheeses, Fresh Artichoke & Spinach & Tri-Color Tortilla Chips

Portobello Mozzarella Platter – Marinated Portobello Mushrooms, Fresh Mozzarella Cheese, fresh Spring salad mix & Balsamic Glaze dressing.

Swedish Meatballs – Fresh Sirloin Beef Baked in our Chef's own Bordelaise Mushroom Sauce

Chicken/Beef Satays – Grilled Marinated & Skewered Purdue Chicken or Beef Tenderloins

Jumbo Peel 'N' Eat Shrimp – freshly cooked shrimp served Icy Cold with Cocktail Sauce

Mini Chicken or Pork Quesadillas – Cheddar, Onion, Sweet Peppers served with Sour Cream

Caesar Salad – Romaine tossed in Caesar dressing with Asiago Cheese & Homemade Croutons

Chopped Salad – Fresh Chopped Romaine, Ice Burg, Tomatoes, Cucumbers & Green Peas

ENTREES (select 1)

Chicken or Fish 'O' Day Piccata – Sautéed in a Light Lemon Butter Caper sauce.

Yucatan Paella – Oceans bounties of Scallops, Shrimp, Clams, Mussels with Chicken chunks, Onions, Pigeon Peas, Sweet Roasted Peppers over Caribbean yellow Rice.

London Broil – tender Beef slices simmered in our Chef's Bordelaise Mushroom sauce.

Cajun Jambalaya – Andouille Sausage, Chicken & Roasted Peppers Seasoned to Cajun perfection.

Chicken or Fish 'O' Day Francaise – Lightly Egg washed Purdue Chicken Breast sautéed in Chef's own Lemon White Wine Butter sauce.

Crab Stuffed Fish 'O' Day – Baked & delicately laced with Chef's own Seafood sauce.

SIDES (select 2)

Garlic Smashed Potatoes – Caribbean Yellow Rice – Sautéed Vegetables

Chef's Special Black Beans – Rosemary Red Roasted Potatoes - Pasta

DESSERT CART

Tequila Pretzel Crusted Key Lime Pie – Brownie Chocolate Sundae – Chocolate Cake

BEVERAGES

Choice of Fountain soft drink, Iced Tea, Raspberry Iced Tea or Coffee with re-fills

\$18.99 Per Person

Not including 6% sales Tax or 18% Gratuity

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CHEF'S SIGNATURE PLATTERS

JUMBO PURDUE CHICKEN WINGS – Celery & Blue Cheese or Ranch Tray ,choice of 2 sauces, (Honey BBQ, Buffalo, Jerk, Hot Mango, Caribbean Lime, Lemon Pepper, Conch Turbo)

25 Piece \$23.00 – 50 Piece \$44.00 – 100 Piece \$85.00

PINWHEEL WRAPS – Fresh assortment of meats – Turkey, Ham, Roast Beef, Albacore Tuna

Small \$35.00 (serves 10) Large \$70.00 (serves 20)

AHI TUNA – “SUSHI” grade Yellow Fin Tuna served with Wasabi, Ginger & Wakami Salad

Small \$45.00 (serves 10) Large \$90.00 (serves 20)

PORTOBELLO MOZZARELLA – fresh Mozzarella, Marinated Portobello Mushrooms, Sliced Tomato with Basil & Balsamic Dressing

Small \$65.00 (serves 10) Large \$130.00 (serves 20)

SMOKED FISH DIP – Fresh Mahi & Salmon blended with Capers, Red Onions, Jalapeños & Light cream Cheese served with Flat Breads, Celery, Carrot Sticks & Chopped Tomato

Small \$45.00 (serves 10) Large \$90.00 (serves 20)

SWEDISH MEATBALLS – Baked in our own Bordelaise Mushroom sauce

Small \$35.00 (serves 20) Large \$70.00 (serves 30)

COCONUT SHRIMP – Golden Brown served w/Honey Orange Marmalade dipping sauce

25 Piece \$65.00 – 50 Piece \$130.00

SEA SCALLOPS – Apple Smoked Bacon wrapped or Sautéed Caper Wine Sauce

20 Piece \$55.00 – 30 Piece \$79.50 – 50 Piece \$132.50

CHESEAPEAKE CRAB CAKES – Golden Brown served w/Lime Aioli Sauce

10 Piece \$27.50 – 20 Piece \$55.00 – 50 Piece \$137.50

JAMAICAN FISH OR CHICKEN TACO'S – Grilled or Blackened w/Shredded Cabbage, Cheddar Cheese, Chopped Tomato & Creole Tartar Sauce

10 Piece \$36.50 – 20 Piece \$73.00 – 50 Piece \$182.50

BAHAMIAN CONCH FRITTERS – Marinated Conch herb breaded & Cocktail Sauce

25 Piece \$28.75 – 50 Piece \$57.50

PURDUE CHICKEN FINGERS – Blackened, Grilled or Fried Golden Brown w/Choice of dipping sauce (Honey BBQ, Buffalo, Jerk, Hot Mango, Caribbean Lime, Lemon Pepper, Conch Turbo)

10 Piece \$20.00 – 20 Piece \$40.00 – 50 Piece \$100.00

Not including 6% sales Tax or 18% Gratuity

Prices Subject to Change