

Appetizers

Fruit Cup
Shrimp Cocktail (jumbo shrimp with tangy sauce)
Swedish Herring
Scampi
Clams Casino
Escargots (in a superb garlic butter sauce)

Entrees

Prime Filet Supreme (broiled to perfection w/ mushroom caps)
Master Chef Sirloin
Lamb Kabob
Veal Piccata (with fresh mushrooms)
Breast of Chicken Piccata
Veal Marsala Scalopini
Scampi
Steak Poivre
Fettuccine Alfredo

*Additional charges will be
explained by sales personnel*

Holder Enterprises, Inc
DBA/ *Waters*
CATERERS
ESTABLISHED 1945

Seafood from International Waters

Filet of Sole (Stuffed with Crabmeat)

Lobster and Steak (lobster tail and Filet Mignon—a gourmet dish)

Baked Stuffed Shrimp (Stuffed with crabmeat)

Crab Imperial (House specialty)

Served Dinner or French Service

Beef Wellington

Chateaubriand

English Mixed Grill

Veal Oscar

Rack of Lamb

Quail and Steak

Tournedos a “La Rossini”

Fresh Whole Lobster

*Additonal charges will be
explained by sales personnel*

Holder Enterprises, Inc

DBA/ Waters

*CATERERS
ESTABLISHED 1945*

Appetizers & Soups

Fresh Melon
French Onion Soup
Oysters Rockefeller
Sautéed Scallops

Salad

Tomato Aspic Salad

Beef

Tournedos of Beef St. Georgio (tenderloins sautéed in butter, served with a red wine sauce)
London Broil (sliced marinated beef in a sherry mushroom sauce)

Fowl

Chicken Kiev (stuffed with a fine herb butter)
Chicken Cordon Bleu (chicken stuffed with Swiss cheese and Canadian bacon)

Additonal charges will be explained by sales personnel

Holder Enterprises, Inc
DBA/ Waters
CATERERS
ESTABLISHED 1945

Veal & Pasta

Veal Cordon Bleu

(veal topped with Swiss cheese and Canadian bacon)

Veal Oscar

(sautéed veal with a garnish of crabmeat and asparagus topped with sauce Hollandaise)

Fish

Stuffed Sole

(crabmeat stuffing – rich in flavor – stuffed with crabmeat and carefully broiled)

Dessert

Strawberries Amaretto

(strawberries, whipped cream, and a splash of Amaretto)

Black Forest

(whole black cherries aukirsch with vanilla ice cream)

Banana Foster

Cherries Jubilee

*Additional charges will be
explained by sales personnel*

Holder Enterprises, Inc

DBA/ Waters

*CATERERS
ESTABLISHED 1945*

Appetizers

Mushrooms stuffed with Crabmeat

Mushrooms stuffed with Escargots

Entrée

Breast of Chicken Tarragon

*(the classic boneless breast stuffed with mushrooms sautéed in a delicate cream Tarragon
Sauce served with rice)*

*Additonal charges will be
explained by sales personnel*

Holder Enterprises, Inc

DBA/ Waters

*CATERERS
ESTABLISHED 1945*